

Bm OCTOBER 18, 1958

THE NATIONAL Provisioner

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Memorandum 239.



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See page L/Pu

THE NATIONAL *Provisioner*



VOLUME 139 OCTOBER 18, 1958 NUMBER 16

CONTENTS

Money Flows to Money—an editorial	13
News of the Industry	13
Open House at the AMIF	14
Purveyor Advertises With His Plant	15
New Sausage Preparation Method	17
How to Keep Pumps in Service	18
Georgia Packers Meet	25
Recent Meat Industry Patents	26
Merchandising Parade	27
The Meat Trail	29
Market Summaries—begin on	35
Classified Advertising	44

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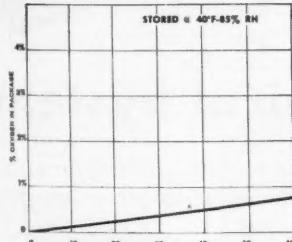
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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by The National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1958 by The National Provisioner, Inc. Trade mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.



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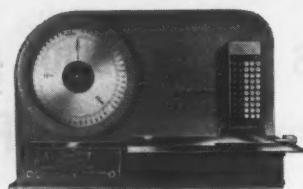
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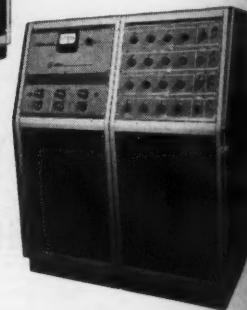
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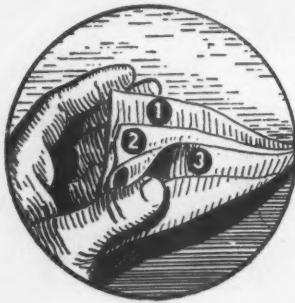
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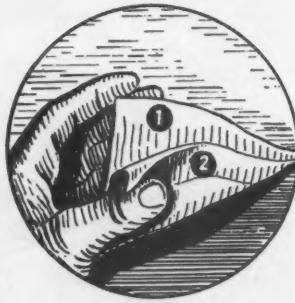
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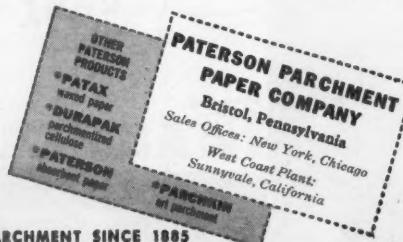
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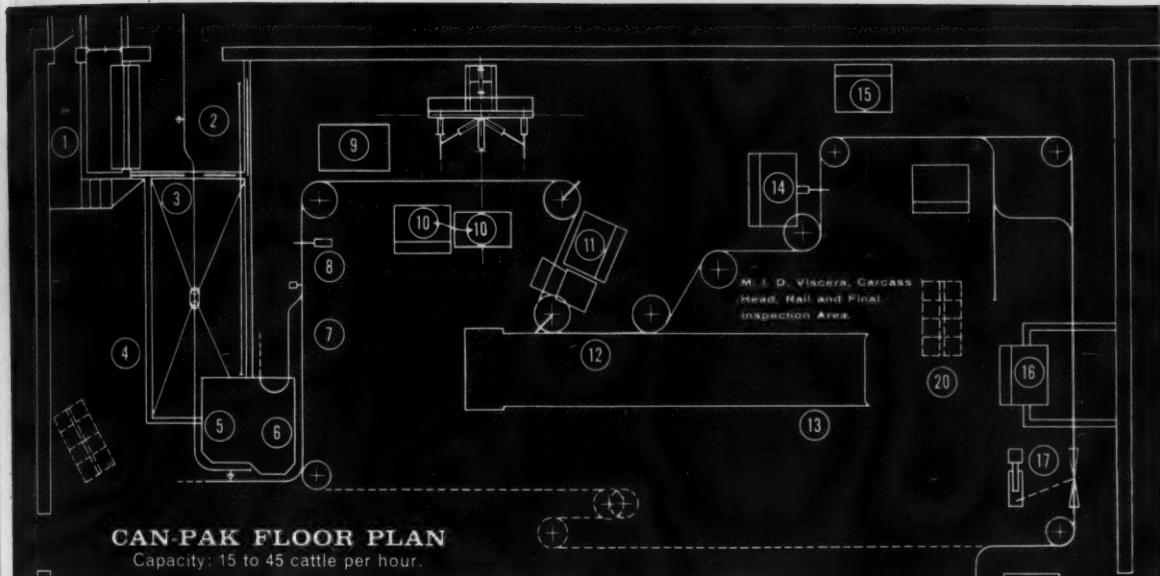
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MANUFACTURING CO.

Santa Rosa, Calif. West Chester, Penn.

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CAN-PAK FLOOR PLAN

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3. Skin and scalp
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10. Skin flanks, split litch bone, clear rosettes and pull hide
11. Pull fells, back and drop hid in chute
12. Eviscerate
13. Remove viscera from inspection table
14. Splitting
15. Bruise trimmer
16. Washing
17. Scale, grade and scribe
18. Help shroud and place in cooler
19. Trucking and janitor
20. Trucking and janitor

- ★ Takes up less space
- ★ Uses less equipment at lower cost
- ★ Gives higher production with less men
- ★ Produces 15 to 45 cattle per hour

At last it is possible for the smaller packer to get the advantages of a completely conveyorized Can-Pak killing floor operation at a greatly reduced cost over the larger capacity layout of the regular Can-Pak method. By combining jobs on the killing floor, up to 45 cattle can be dressed per hour with only 20 men.* Floor requirements, depending on the shape of the available space, can NOW be as low as 2,000 sq. ft. in area. This makes it entirely possible to install a floor of this type in most already existing 2 or 3 bed floors. Thus expensive, time consuming building alterations are avoided and an economical-efficient Can-Pak installation can be arranged.

*This does not include viscera or head work-up.

"Globe equipment is now available through "NATIONWIDE" leasing program."

Ask Globe today for more details on this new, compact system for cattle killing.



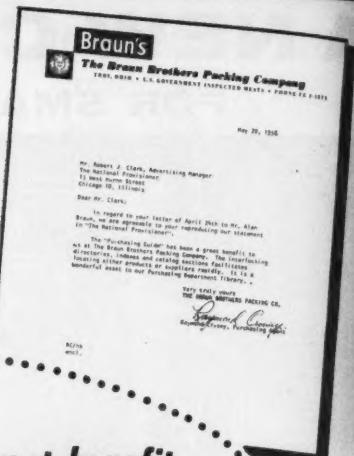
Here is a new, low cost Can-Pak hydraulic hide puller for capacities up to 45 cattle per hour. Remember—nothing approaches the efficiency of a mechanical hide puller.

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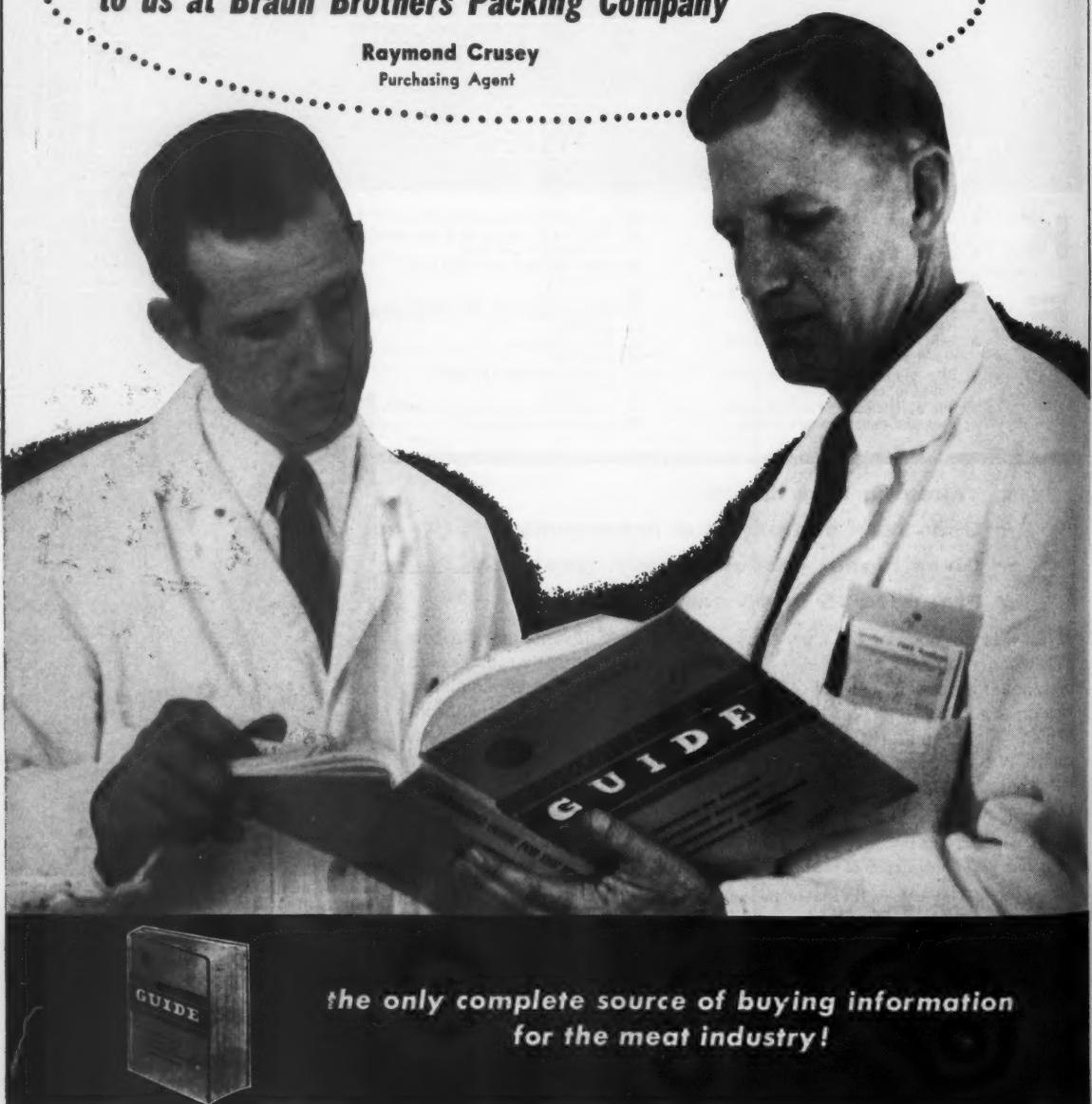
"The Purchasing Guide has been a great benefit to us at The Braun Brothers Packing Company. The interlocking directories, indexes and catalog sections facilitate locating either products or suppliers rapidly. It is a wonderful asset to our Purchasing Department library."

This Troy, Ohio packer slaughters and processes over 5,000 hogs and 1,200 cattle per week in one of the country's most modern and efficiently operated plants. Shown below are R. G. Crusey, Purchasing Agent (right) F. E. Ruwe, Assistant Purchasing Agent.



***The "PURCHASING GUIDE" has been a great benefit
to us at Braun Brothers Packing Company***

Raymond Crusey
Purchasing Agent



***the only complete source of buying information
for the meat industry!***

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flavor
by
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Increases efficiency by positioning animal properly and delivering it to hoisting location without manual assistance. Single or tandem units.

Cut Costs with new **BOSS** **BEEF-KILLING** **EQUIPMENT**

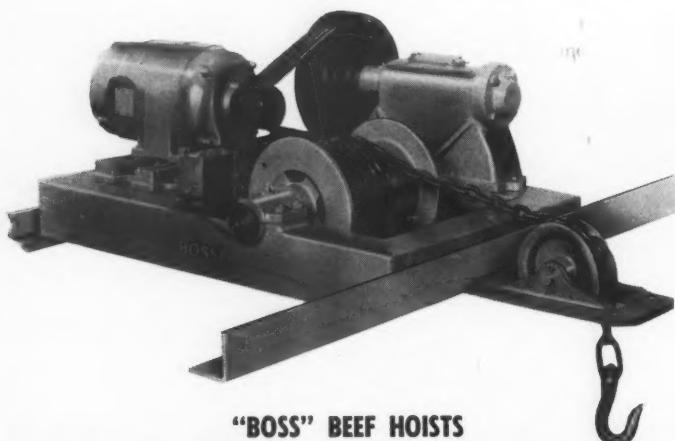


"BOSS" LANDING DEVICE

Automatic unit for smooth and sure transfer of animal from hoist to rail. Semi-elliptic springs add to efficiency and life of unit.

IMPROVE YOUR PROFIT-POTENTIAL

"BOSS" Beef Equipment cuts production costs and improves the profit-potential in beef slaughtering. "BOSS" units provide the smooth . . . continuous . . . safe movement of carcasses in volume with profit. Let experienced "BOSS" engineers show you how to gain increased volume and profits in existing floor space. Depending upon your particular operation and building, we will recommend either bed or rail cattle dressing systems. Write for complete information.



"BOSS" BEEF HOISTS

Electric hoist efficiently raises carcasses directly to the bleeding rail. Standard, brake type motors in 5 H.P. and 7½ H.P. are available.



"BOSS" CARCASS DROPPER

Compact, efficient device for lowering carcasses from the bleeding rail to floor, controlled by internal expanding brake. Patented spring-actuated hook return to bleeding rail eliminates objectionable return weights.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

THE NATIONAL PROVISIONER

OCTOBER 18, 1958

VOL. 139 No. 16

Money Flows to Money

After we hear a statement repeated 40 or 50 times in a rather dogmatic way, we begin to wonder whether it's quite true, or, if true, whether some qualifications and reservations shouldn't be attached to it.

Forty or 50 is a pretty short count on the number of times we have heard or read some form of the assertion that "the meat packing industry can't attract the capital it needs because its profits are too low."

We believe that the above generalization should be toned down a bit to the effect that "some meat packing concerns can't attract the capital they need because their profits are too low."

We are inclined to believe, on the basis of the information that feeds through the PROVISIONER office, that there has been a rather substantial inflow of new capital (hundreds of millions of dollars) into the slaughtering and meat processing field during the last 10 to 12 years. We cannot believe that this investment flow started and continued in the absence of, first, some expectation of an attractive return and, second, an actual profit realization.

The prospect of money does attract money.

Moreover, also on the basis of information coming to the PROVISIONER, there are pretty strong indications that a good many small to medium-sized concerns—many of which are so closely-controlled that they could "cut and run" if they wished—have been voluntarily reinvesting a substantial portion of their earnings in expanding and modernizing their facilities. We do not believe they are doing so because they want to throw good money after mediocre.

Are we accepting too easily the conclusion that a situation is inevitable and general when, in a good many cases, enterprising firms are proving that it is not?

News and Views

Cattle Are the Brightest spot in the entire agriculture picture, and the future looks good, too," Secretary of Agriculture Ezra Taft Benson declared in Kansas City this week. The Secretary continued: "From time to time during the past six years, when cattle and hog prices were low, we have been put under terrific pressure by some groups to step in with unsound programs. Time and again we had to say 'No' to proposals which would have put the government into the cattle and hog business. We resisted these pressures for unsound programs and concentrated on sound measures. And the result is that the livestock economy is prospering—and farmers are still in control of their livestock industry. Livestock is the most expandable part of our farm market. Between 1948 and 1955 families of comparable middle incomes increased beef consumption by 35 per cent. Even so, it is said that the people of the United States are still on a hamburger standard of living. They haven't yet reached a beefsteak standard of living. We have learned a lot about how to breed and feed livestock better. We have learned that meat tenderness is inherited in animals and can be passed on—but we have yet to make extensive advances in developing more tender beef animals. Meat type cattle are in the picture, too. When the livestock industry can produce and market meat that is uniformly tender and that contains a high-level food value at attractive prices, an expanded market will result at home and abroad."

Investigation of Food Industry by the Federal Trade Commission (as predicted by the PROVISIONER on October 11), was announced this week by the FTC. The Commission resolution said the agency will "investigate and study the integration and concentration of economic power at the retail level of distribution in the food industry, which investigation and study shall include consideration not only of the organization, business, conduct, practices and management of corporations engaged in commerce and which sell food products at the retail level of distribution, but shall also include investigation and study of corporations operating as wholesalers, manufacturers, distributors, brokers, or otherwise concerned with the distribution of food products in commerce." The FTC said that many complaints have been received concerning the development in recent years of concentration of power, collusive price action and unfair competitive methods in the food industry.

1959 Annual Meeting of the American Meat Institute will be held at the Palmer House, Chicago, from Friday, September 25, to Tuesday noon, September 29.

Problems of Beef Slaughterers will get special attention at one session during the annual meeting of the midwestern division of the National Independent Meat Packers Association, to be held at the Hotel President in Kansas City, Mo., October 24 and 25. Another feature will be a talk by Dr. Roy Morse, head of the department of food science at Rutgers University, on technical and scientific developments of interest to meat processors.

Rail Rate Reductions on 33,000-lb. minimum shipments of fresh meats and packinghouse products from midwestern to Pacific Coast points will go into effect on November 15. The rate reductions, which range 5c to 36c, are designed to meet lower trucking charges. St. Louis meat packers recently asked the Interstate Commerce Commission to suspend proposed lower rail rates on hogs, westbound, which are due to go into effect on October 20.



O. F. Batzer, division of analytical and physical chemistry, demonstrates equipment used to measure levels of radioactivity in meat products.

Dr. James B. Evans, chief, division of bacteriology, describes some of the AMIF research on the complex problem of meat discoloration.

Guests assemble in AMIF library to hear a progress report by Dr. B. S. Schweigert, the Foundation's director of research and education. He stressed the need for continuing generous support of research by all segments of the meat industry.



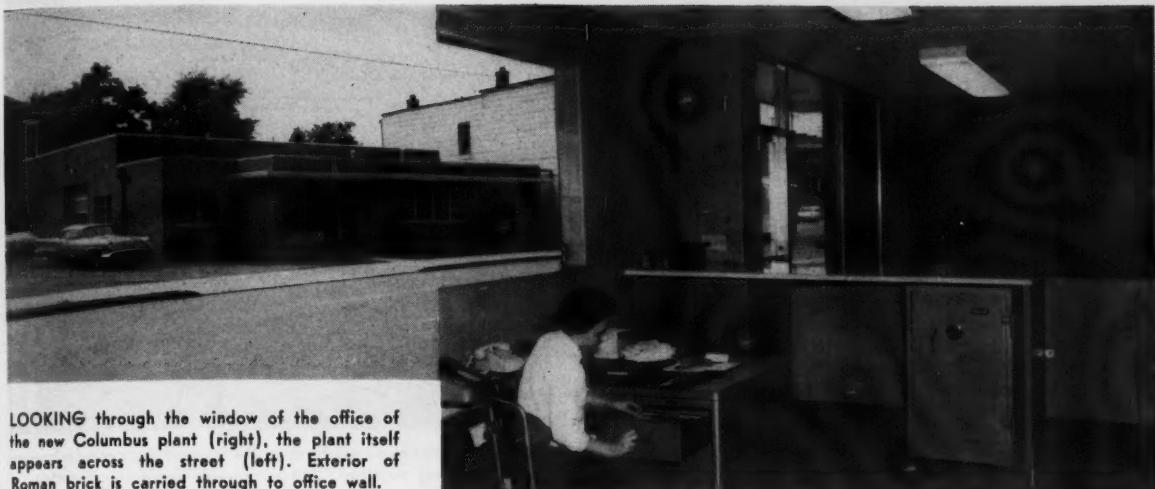
AMIF Shows Meat Research Center to Group of Visitors

THE MEN, the physical plant and some of the scientific research being done on behalf of the meat industry were shown to visitors at an open house at the American Meat Institute Foundation at the University of Chicago on September 25. The pictures, from top to bottom of the page, show some open house scenes.

Guests gathered around Dr. W. A. Landmann, chief, division of analytical and physical chemistry, and dielectric generator used in heat processing experiments.

Miss Marion L. Birkner and Keith A. Huber, department of histology, explain how a microtome is used in slicing very thin sections of meat for study of changes affecting flavor, texture, etc.





LOOKING through the window of the office of the new Columbus plant (right), the plant itself appears across the street (left). Exterior of Roman brick is carried through to office wall.

Columbus Purveyor is Advertising With His Plant

WE KNOW that the extra cost of using prestige materials in the construction of our plant has been recaptured," reports Richard Moskovitz, vice president of the Stockyard Meat Co., meat purveyor of Columbus, Ohio. He explains that prior to moving into the new plant no more than 300 people in Columbus, a city of about 400,000, knew about the Stockyard Meat Co. He believes that 50 per cent of the townspeople now know about his organization.

The attractive building on a main traffic artery, has drawn the attention of passing motorists, many of whom have taken the time to stop and inspect the structure, as well as newspaper business editors who have featured it storywise in their publications.

The fact that many motorists see the plant is not the result of chance; the site was selected with great care. Almost 280 land parcels, with and without improvements, were considered before the final selection was made on the basis of available parking space, central location, accessibility and advertising value. It is estimated that each day about 20,000 vehicles pass the plant on Fourth street, a main artery leading from the downtown area to the northern part of Columbus. The traffic includes many public transportation buses.

The company name in stainless steel letters will soon be mounted on the roof. To make certain that passersby take note of the plant at night, a flood lighting system has been installed that automatically turns on at dusk. The electrical charge is a small investment for the advertising value derived, according to Richard Moskovitz.

The plant site is near a crosstown superhighway system that is under construction. When it is finished the firm's delivery trucks will be able to make a 4½-mile run one way, and go 2½ miles in another direction without encountering heavy traffic or stoplights. This will not only bring a saving in delivery costs, but it will also permit the firm to give its customers faster service; public feeders frequently run short and need meat in a hurry.

The decision to build an attractive plant and to locate it carefully sprang from the firm's experience in its former location. The old building, which had been con-

verted to a meat operation and modified several times in expansion, had no particular eye appeal and was located in a congested area. The present management team of Richard Moskovitz and his mother, Frieda, president, made the decision to build a slightly as well as an efficient unit. They reasoned that the public feeding industry depends on prestige to a large degree, and that their firm, as a purveyor to the field, should also merchandise its plant and products.

Street-fronting sides of the plant are built of 16-in.



LEFT: Hot and cold water and splashproof electrical outlets ring the walls of the fabricating room. RIGHT: Ceramic tile pieces can be replaced individually if damaged. In these pictures vice president Richard Moskovitz is pointing out quality features of construction.

Roman brick. In the front general office section is a reception room with rock gardens abutting the walls and furniture upholstered in leather. This area is flanked by two private offices panelled in selected oak, with window sills of imported marble. The office is perimeter-heated and air-conditioned. The canopy in front of the general office is made of stainless steel.

The work area is walled to ceiling height with ceramic tile set in special grease-, acid- and fungus-resistant mortar. The panels can be replaced individually if damaged. The work area contains a Thesco portable cooler furnished by C. Schmidt with walls and ceiling of steel panels with baked enamel finish. One of its two compartments, a freezer, will hold about 30,000 lbs., and the holding cooler section has a 35,000-lb. capacity. The portable cooler lends itself to expansion or modification: The panels are reusable, the whole unit can be rearranged to meet a future need and its reassembly does not create any mess.

The plant was designed with expansion in mind; the side walls carry the overhead load and the rear wall can be knocked out for expansion. Land back of the plant, which is now used as a receiving area, has been



BAKED-ON enamel panels forming the walls of the portable cooler-freezer are easy to clean. Unit is reusable in another location.



CEILING heaters create a circular pattern of warm air circulation.

prepared for this possibility with plumbing lines, etc., installed.

Meat received at the rear of the plant moves into the holding cooler, to the main fabricating room and then is shipped via a side door. The forward flow pattern will not be impaired by expansion.

In the fabricating room, where the use of stainless steel has been emphasized, a Biro saw, Globe slicer and two tendering machines can be cleaned easily. Hot and

cold water outlets are spotted around the walls and a number of waterproof electrical outlets have been provided for machine hookup. Eleven floor drains are installed within a relatively small area. A waterproof and greaseproof material furnished by U. S. Gypsum is used on the ceiling.

Two oversize unit heaters are installed in the fabricating area and have been placed to minimize heat loss and provide optimum comfort for employees. The heaters face each other from opposite sides of the room and, consequently, their blowers induce a circular air flow that is said to impede the entry of cold air when the shipping door is opened and to wipe dry the room walls and ceiling.

Warm air from the condensing refrigeration unit is vented to the outside through aluminum louvers which open when the cooling fan is running.

Floor and wall insulation is cork while the ceiling insulation in the fabricating room is fibreglas which is placed on top.

The plant is wired for a heavy electrical load to avoid expensive rewiring later when the need for power increases. Water lines and fittings are copper and brass for long and trouble-free life.

Management believes that many of its plant building costs, while somewhat higher than ordinary, will be offset by its last costs, and will pay off in the form of lower cleanup, maintenance, repair and replacement expenses.

The company was founded in 1938 by the late Charles E. Moskovitz.

Food Store Employee Lag Costs Public Millions

A novel reason for keeping food prices low was advanced by Seth T. Shaw, vice president, Safeway Stores, Inc., addressing the 25th annual meeting of the National Association of Food Chains in Chicago.

"It has been demonstrated that we sell a great deal more food when prices to consumers are just as low as possible. If we sell more food, we attract more customers, and we thus do more volume. Our earnings on the total dollar volume amount to much more than the same percentage we

might make at slightly higher prices."

Carl Shaver of the Grand Union Co., East Paterson, N. J., told the 2,500 top executives attending the convention that the average supermarket employee is productive only 40 to 45 minutes out of each 60. He said that by boosting this to 55 minutes, food chains could save American shoppers \$252,000,000.

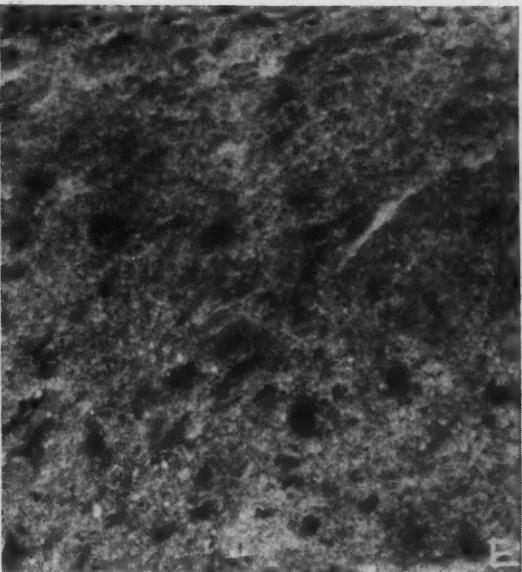
Livestock Institute Now Established in Panama

Creation of a Livestock Institute (*El Instituto Ganadero*) in Panama has been approved by the permanent

legislative commission of that country. The purpose of the Institute is to plan, direct and coordinate export of beef produced in the country.

The new agency will be managed by an executive director and a board of directors. The ministers of agriculture, commerce and industries, and finance and treasury will be permanent directors. The remaining four members will be representatives of the livestock industry.

Expenses of the Institute are to be covered by a tax of \$1 for each steer and 50c for each cow slaughtered within the Republic. The new tax is to be paid by the owner of the animal.



LEFT: Section of sausage made with conventional emulsion. RIGHT: Sausage made with the pump-emulsifying system.

Pump System for Sausage Preparation-Stuffing

A SAUSAGE preparation-stuffing system, designed for large volume and semi-continuous operation, has been pilot-tested and was described and shown in model form by its developers, Pavia Process, Inc., and Master Spline Tool & Gauge Co., at the recent convention of the American Meat Institute.

The closed system, as tested in a large midwestern sausage kitchen, has the following elements: a grinder, jet comminutor, food pump and stuffing cock. The meat batches are coarse-ground and mixed with the curing material and spices before being fed into the grinder. The ground meat flows directly into the comminutor and from there is pumped to a cock mounted on a stuffing table. The pilot arrangement has attained production of 1,300 lbs. per hr. and, with a minor modification, capacity will be increased to 3,000 lbs. per hr. The full system, as visualized in the flow diagram on this page, will have a capacity between 20,000 and 30,000 lbs. per hour.

In pilot testing the product was moved from the grinder to the stuffer with only a 2° F. temperature rise. During one experimental run the emulsion was fed back through the whole cycle and, in this instance, the product temperature rise was 8° F.

The comminutor, with cutting action described as similar to that of

scissors, produces emulsion of very fine texture. The food pump stuffs the product firmly into the casings so that there are no air pockets in the product.

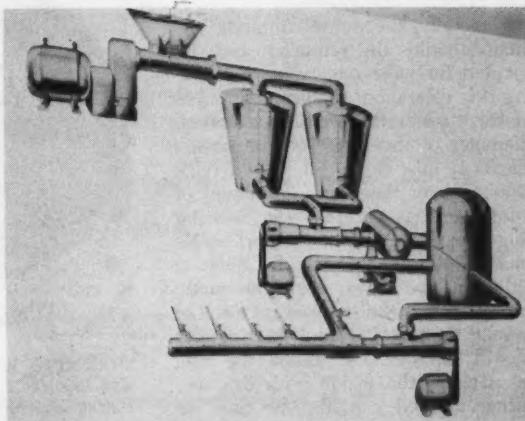
The proposed system will embody a grinder to reduce the boneless meat to the desired size. The ground meat will be discharged into one of two mixing tanks where the components required for a batch will be assembled. A mixed batch will be pumped to the comminutor which will rapidly emulsify the material. The emulsified meat will flow into a mixing-holding tank from which it will be pumped to the stuffing stations. The system will be equipped with a by-pass to

maintain constant pressure on the stuffing cocks and excess product will flow back to the holding tank. The two mixers and holding tank will have sufficient capacity to maintain the stuffing operation as a continuous process even though the meat is ground and mixed on a batch pattern.

About 10 hp. will be needed for the whole system at the 20,000- to 30,000-lb. level. All the equipment is made from stainless steel and will be sanitized by the in-line technique employed in the dairy industry.

The system as engineered is geared to large production runs and does not lend itself to making a variety of sausage in small lots.

SCHEMATIC diagram of the new system. The meat flow is from the grinder (top) to the mixing tanks; thence to the comminutor. The emulsion then goes to a holding tank from which it is pumped, as needed, to the stuffing cocks (center foreground) or goes back to the holding-mixing vessel.



By J. A. CABLE, Application Engineer,
Centrifugal Pump Department,
Allis-Chalmers Mfg. Co.

How to Keep Those Centrifugal Pumps Performing Well For A Longer Period

CENTRIFUGAL pumps, properly installed and applied, are designed to provide efficient service, which with systematic care, can be considerably prolonged.

All centrifugal pumps are basically alike. The four main types—double and single suction, multi-stage and non-clog units—all consist of almost identical inside components.

Since operating conditions vary widely, it is difficult to come up with a blanket schedule of preventative maintenance that will satisfy all pump requirements. Different types of applications may require different maintenance schedules. As a basis for establishing a program best adapted to your operation, a relative timetable may be helpful. Tips on what to look for when your pump causes trouble will also be found in the several "trouble" charts which appear on page 19.

At the outset, it is a good idea to make sure that the conditions adhered to at the time the pump was set up—proper piping, alignment of the units and priming—still prevail.

Generally, the pump's rotating element should be removed and inspected for wear once a year. Wearing ring clearances should be approximately no more than .003 per inch on diameter of the rings. If the pump's efficiency has fallen off to where it won't deliver the required amount of liquid, it may be that the wearing rings need replacement. For single suction pumps, this can be done in either of two ways. Heat the pump casing around the ring with a torch to expand the metal around the ring and it will slip out. Or, shrink the ring by packing the inside with dry ice. Either method can also be used to

install the new ring. When pumps have impeller wearing rings they are also removed by using heat on the ring or they can be cut off with a cold chisel. The replacement rings will have to be heated to expand them so that they can be slipped onto their respective fits.

During the same period, deposit or scaling should be removed. Cleaning up the impeller will increase its efficiency. Some deposits on the impeller can be removed with a wire brush while others may require chemical cleaning fluids. If there is evidence of pitting, it may be that you have been operating the pump too fast. Check the pump's specifications with your supplier to see whether you may be using the wrong pump for the job, or the wrong speed motor to drive the pump. If the casing surface is tuberculated, it is well to also clean it with either brush or cleaning fluid

to restore the original efficiency. Casting tuberculation can be prevented by applying one of the new plastic coatings to the water passages in new pumps and following thorough cleaning can also be employed in installations already in existence.

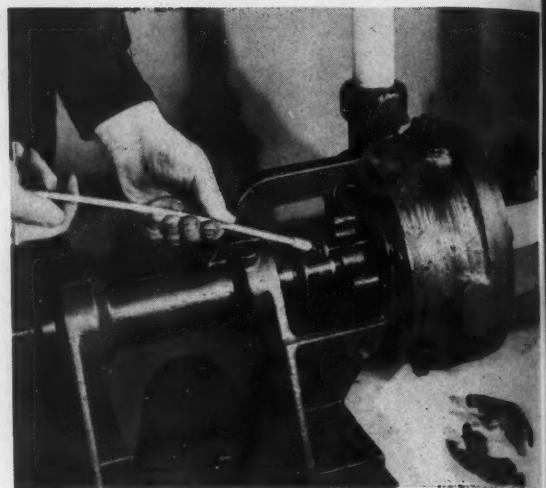
It is helpful to clean out the water seal piping annually. Pipe conditions can be determined by measuring and recording the total suction and discharge pressures and comparing them with figures of the previous test.

Foot and check valves should also be inspected once a year, particularly those which must safeguard against water hammer when the pump stops.

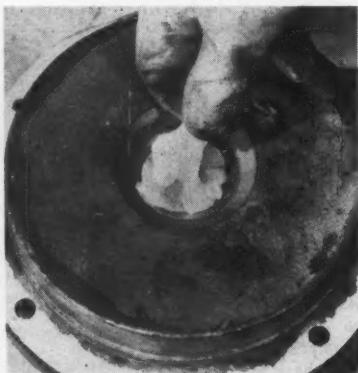
It is advantageous to replace packing, using the grade recommended by the pump manufacturer, every six months or when ordinary tightening fails to stop the leakage. Seal cages should be centered in the stuffing boxes at the entrance of water seal piping or no sealing liquid will be able to get down to lubricate the packing. When all the old rings are out, clean the inside of the box and check shaft sleeves for scoring.

Different kinds of applications require different kinds of packing. It all depends upon the liquid being pumped. Each ring of new packing is measured by wrapping the material snugly around the shaft. Then the ring is cut off so the ends just meet but do not overlap. Each ring is then tapped into place and firmly seated before the next ring is added. By staggering the joints 90° or so, the liquid doesn't have a straight path to the outside.

Where the stuffing box runs too hot because of the nature of the job or the location of the pump, installation



IN REPACKING a pump, the kind of packing used depends upon the liquid being pumped. If operator is uncertain as to what kind of packing to use, pump supplier should be queried.



SHRINKING RING by packing the inside with dry ice is useful in removing and installing wearing ring on single suction pump.

of a quenching gland, a cooling water jacket, or both, will solve the problem. These factors should, of course, be given proper consideration when specifying the pump so that when necessary they can be included in the original construction. A coolant circulated through these cools off the packing.

If there is still too much water leaking from around the shaft after re-packing the stuffing box, it is probably because the sleeve is scored.

Since extensive scoring will accelerate packing wear, it is good economy to replace badly scored sleeves with new ones. To replace a sleeve, the pump must be taken down and the shaft pulled. The old sleeve is then pressed off in an arbor press and the new one fastened on. One way to eliminate this bother is to use a mechanical seal. There are many different types of mechanical seals and they are growing in popularity. In fact, many small types of pumps now have seals as standard construction. Despite their higher initial cost, mechanical sealing usually pays off in lower maintenance.

The alignment of the pump and motor should be checked every six months and units shimmed up as needed. If misalignment recurs frequently, the entire piping system should be inspected. Strain on the pump casing can be determined if, by unbolted the piping at the suction and discharge nozzles, the piping springs away. At the same time the entire system is inspected, piping supports should be checked for soundness and effective load support.

In lubricating a pump, it should be remembered that different types of pumps have different bearings. There are sleeve bearings and ball and roller or anti-friction bearings. On sleeve bearings oil is always used. Some ball and roller bearings are also lubricated with oil but many are grease lubricated. You can't get too much oil on sleeve bearings and a surplus won't particularly hurt anti-friction bearings. However, too much grease causes friction in ball and roller bearings and will score the races.

It is well to drain the lubricant once every three months and wash out the oil wells and bearings with kerosene. Sleeve bearings should be checked to see that oil rings are free to turn with the shaft. Defective shafts should be repaired or replaced. In refilling the oil wells, it is best to use the lubrication recommended by the pump manufacturer.

Sleeve bearings should also be measured at this time and replaced if the wear is excessive. In general, two thousandths of an inch clearance

HOW TO LOCATE TROUBLE: No Water Delivered

CAUSES

1. Lack of prime.
2. Speed too low.
3. Discharge head too high.
4. Suction lift too high.
5. Impeller completely plugged.
6. Wrong direction of rotation.

CURES

Fill pump and suction pipe completely with water.

Check whether motor is directly across-the-line and receiving full voltage. Frequency may be too low, or motor may have an open phase. Correct.

Check pipe friction losses. Larger piping may correct condition. Are valves wide open?

If no obstruction at inlet, check for pipe friction losses. However, static lift may be too great. Measure with mercury column or gauge while pump operates. If static lift is too high, water to be pumped must be raised or pump lowered.

Remove top of pump casing and clean impeller.

This sometimes occurs! Compare turning of motor with directional arrow on pump casing.

HOW TO LOCATE TROUBLE: Not Enough Water Delivered

CAUSES

7. Air leaks in suction piping.

CURES

If liquid pumped is water or other non-explosive, and explosive gas or dust are not present, you can test flanges for leakage with flame or match. For such liquids as gasoline, suction line can be tested by shutting off or plugging inlet—putting line under pressure. Seal leaks.

8. Air leaks in stuffing box.

Check to see if thin stream of water flows from stuffing box while pump operates. If not, and adjusting gland to reasonable extent does not produce flow, new packing probably is needed.

9. Speed too low.
10. Discharge head too high.
11. Suction lift too high.
12. Impeller partially plugged.
13. Defective wearing rings.
14. Defective impeller.
15. Defective packing.
16. Foot valve too small or partially obstructed.
17. Suction inlet not immersed deep enough.
18. Wrong direction of rotation.

CURES

See item 2, first table.

See item 3, first table.

See item 4, first table.

See item 5, first table.

Inspect. Replace if worn excessively.

Inspect. Replace if damaged or blade sections badly eroded.
Replace packing and sleeves, if badly worn.

Inspect. Area through ports of valve should be at least as large as area of suction pipe—preferably 1½ times. If strainer is used, net clear area should be three to four times area of suction pipe.

If inlet can't be lowered, or if swirling eddies through which air is sucked persist when it is lowered, chain a board to suction pipe. It will be drawn into eddies, smothering the vortext.

Symptoms are an overloaded drive and about one-third rated capacity from pump. Compare turning of motor with directional arrow on pump casing.

HOW TO LOCATE TROUBLE: Not Enough Pressure

CAUSES

19. Speed too low.

CURES

See item 2, cures first table.

20. Air or gases in liquid—e.g., marsh gas in swamp water. (Test in laboratory, reducing pressure on liquid to pressure in suction line. Watch for bubble formation.)

May be possible to overrate pump to point where it will provide adequate pressure despite conditions.
Better to provide gas separation chamber on suction line near pump, and periodically exhaust accumulated gas.

21. Mechanical defects.

See items 14, 15, 16, second table.

22. Too small impeller diameter (probable cause, if none of above).

Check with pump manufacturer to see if larger impeller can be used. Otherwise, cut pipe losses, or increase speed—or both, as needed. Be careful that you don't seriously overload your drive.

More trouble charts appear on page 20.

should be allowed, plus one thousandth of an inch for each inch or fraction of an inch of shaft journal diameter.

Bearing temperature ought to be checked once a month with a thermometer, not by hand. If anti-friction bearings are running too hot, they may need more lubricant. Where a modification of the amount of lubrication applied does not correct the condition, the bearing should be disassembled and inspected or the alignment of the pump and the motor should be checked.

In installations which call for leakless handling of liquids, there is available a pump which requires neither mechanical seal nor packing. Carbon sleeve bearings, impervious to most known chemical and corrosive agents, are used in the motor. A thin wall "stator can" passes from the pump casing through the air gap of the motor to the rear housing sealing off the stator core iron and windings from the pumped liquid. Pump and motor are a single integrated unit. Shaft, rotor and bearings are immersed in the pumped liquid. The induction rotor, clad in corrosion-resistant stainless steel, rotates in a portion of the fluid being pumped and



HEATING PUMP casing around the wearing ring with a torch to expand the metal permits easy removal of the ring for replacement. The same job can be performed with the aid of dry ice (see page 18).

is cooled by it. The air-tight unit is not subject to external conditions or atmosphere. While this type of pump is ideal for handling costly or volatile substances, it is still not economic to install it merely to do away with the inconvenience of repacking or replacing mechanical seals.

Federal Inspection Granted To Nine Companies by MID

The Meat Inspection Division of the U. S. Department of Agriculture has granted meat inspection to:

Swift & Company, 919 Senate st., Columbia, S. C.; Superior Packing Co., 1010 W. Pershing rd., Chicago; Rosenthal Packing Co., Inc., 1101 N. E. 23rd st., Fort Worth; Cass County Canning Co., 1403 Center st., Brownwood, Tex.; Whitehall Packing Co., Whitehall, Wis.; Varallo & Cella, Craighead st., Nashville; Danfoods Co., 2630 E. Gage st., Huntington Park, Calif.; McCabe Packing Plant, Route 29 West, Taylorville, Ill., and P & H Packing Co., Kaufman, Tex.

Federal meat inspection has been withdrawn from these establishments:

Armour and Company, Columbus ave., Walpole to Burke sts., Boston; Armour and Company, 2030 Clark ave., St. Louis; Iowa Beef Co., Inc., 75 South Market st., Boston; Levin Dressed Beef Co., Inc., 816 Noble st., Philadelphia; Jiffy Steak Co., corner 3rd and 15th sts., Freedom, Pa.; Sonora Meat Co., Wards Ferry rd., Sonora, Calif., and Joseph Lomeo, 2217 Dwyer ave., Utica, N. Y.

The MID also announced the change in official name of the following establishments:

The Baltimore Provision Co., 118 S. Central ave., Baltimore, instead of The Baltimore Kosher Provision Co.; Gasper's Linguica Co., Inc., 540 Dartmouth st., South Dartmouth, Mass., instead of Continental Sausage Co.; General Cold Storage Co., 233 E. Grand ave., South San Francisco, instead of South San Francisco Cold Storage and Warehouse Co., and King Packing Co., Inc., 1511 N. Concord st., South St. Paul, instead of Casino Pizza Co., Inc.

HOW TO LOCATE TROUBLE: Pump Works for a While and Quits

CAUSES	CURES
23. Incomplete priming.	Free pump, piping and valves of all air. If high points in suction line prevent this, they need correcting.
24. Suction lift too high.	See item 4, first table.
25. Air leaks in suction piping.	See item 7, second table.
26. Air leaks in stuffing box.	See item 8, second table.
27. Air or gases are entrained in liquid.	See item 21, third table.

HOW TO LOCATE TROUBLE: Pump Takes too Much Power

CAUSES	CURES
28. Head lower than rating, pumps too much water.	Turn down impeller's outside diameter in amount advised by pump manufacturer.
29. Liquid heavier (in either viscosity or specific gravity) than allowed for.	Use bigger motor.
30. Wrong direction of rotation.	See item 19, third table.
31. Stuffing boxes too tight.	Release gland pressure. Tighten reasonably. If sealing water does not flow while pump operates, replace packing. If packing is wearing too quickly, replace scored shaft sleeves and keep water seeping for lubrication.
32. Casing distorted by excessive strains from suction or discharge piping.	Check alignment. Examine pump for friction between impeller and casing, worn wearing rings. Replace damaged parts.
33. Misalignment.	Realign pump and motor.

Certain Canned Meats Gain Over Fresh Meat Since 1947

Greater variety, improved quality and convenience factors have led to a four-fold per capita gain of canned meat products over fresh meat during the past ten years, according to a speaker at the recent 39th annual convention of the National Meat Canners Association in Chicago.

In his address on the growth of canned meat, W. S. Woodside, central area manager of management service, American Can Co.'s Canco division, pointed out that of the eight major items discussed, spaghetti meat products, meat stew, chili and ham made the largest gains. Spaghetti meat products between 1948 and 1957 led all others with a 210 per cent increase.



MORE APPETIZING—Bacon cured with Du Pont "Cylan" stayed golden brown during cooking while sugar cured bacon burned and charred.

Side by side cooking test shows:

New curing ingredient

Du Pont **Cylan®**
SODIUM CYCLAMATE

gives greater convenience and
customer appeal to your bacon

For more details about Du Pont "Cylan" Sodium Cyclamate... turn the page

Bacon cured with Du Pont CYLAN® Sodium Cyclamate offers you these sales advantages:

- Resists burning or charring
- Cooks to a golden brown
- Leaves the pan clean
- Leaves cleaner fat
- Has a clean, sweet flavor

Now... greater convenience and customer appeal for your bacon! The reason—Du Pont "Cylan" used in place of sugar. This new curing ingredient reduces charring or burning during cooking. It gives bacon a rich golden brownness and an excellent flavor—clean and sweet. Pans are easier to clean. Renderings are lighter in color... contain less debris. Yet the appearance and keeping qualities of the packaged bacon remain unchanged!

All these advantages can be incorporated in your bacon without any changes in equipment or curing methods. Furthermore you can now sweeten your bacon to any level you desire for optimum flavor without encountering undesirable cooking qualities.

Du Pont "Cylan", an artificial sweetening agent with about 33 times the sweetening power of sugar, is stable to heat and cold. Works equally well in all curing processes. Approved by M.I.D. for use in bacon.

FOR MORE INFORMATION: Just fill out and mail coupon below.

E. I. du Pont de Nemours & Co. (Inc.)
Grasselli Chemicals Department—D-4031
Wilmington 98, Delaware

Please send me your free bulletin explaining the advantages, properties and uses of Du Pont "Cylan" sodium cyclamate for bacon.
 Please send experimental sample of "Cylan".

Name _____ Position _____

Firm _____

Address _____

City _____ State _____

A-7402



Bacon cured with "Cylan", top, was fried in left side of pan, conventionally cured bacon in right side. Note how "Cylan" didn't char or leave burnt residue in the pan.



Du Pont
Cylan®
SODIUM CYCLAMATE



Better Things for Better Living ...
through Chemistry

Get ALL The Benefits of DU PONT "CYLAN" (Sodium Cyclamate) in

Cyclacure FOR BACON

Switch now to this modern bacon cure—CYCLACURE—a completely balanced and dispersed curing medium. CYCLACURE incorporates "Cylan" sodium cyclamate in correct and accurate proportion to nitrite content. Conventional

curing methods produce a finished product that maintains a bright lean color and a light fat color through marketing and cooking.

CYCLACURE HAS MANY OUTSTANDING ADVANTAGES

- can be used for injection curing of bacon
- effective in producing dry rubbed or box cured bacon
- complete sweetness diffusion throughout each belly
- normal curing procedures produce utmost color development and stability
- customer appeal at its best—no darkening, charring or burnt residue

Write for free folder CYCLACURE FOR BACON



Among the many products for meat processing originated in our research laboratories are the famous

- PRESCO SEASONINGS
- PRESCO FLASH CURE
- PRESCO PICKLING SALT
- BOARS HEAD SUPER SEASONINGS

PRESERVALINE ... HOME OF **PRESCO** PRODUCTS

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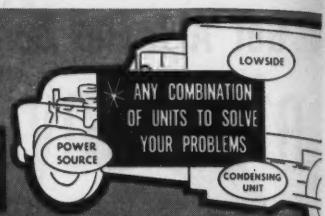
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mechanical

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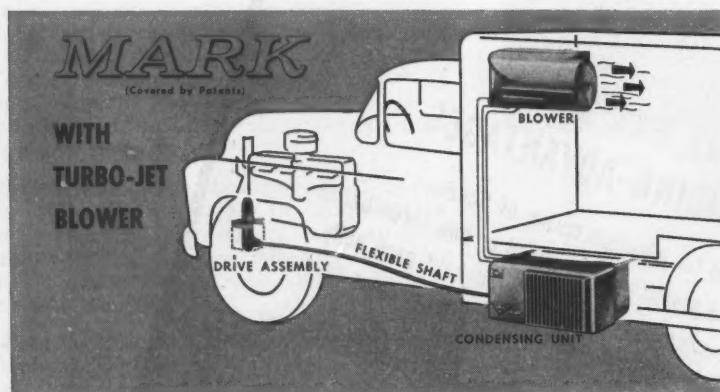
BLOWERS
hi and low temp

PLATES
quick action and hold-over

ALL THE REFRIGERATION YOU NEED... and more too!

The complete KOLD-HOLD line provides the right combination of drive, condensing unit and plates or blower to produce and maintain required body temperatures for each individual truck and type of service. You get all the cooling power needed without paying for more equipment than is required to do the job. KOLD-HOLD systems can be tailored to meet a variety of body temperatures (from -10 to +60 degrees), frequencies of door openings, lengths of routes and other requirements.

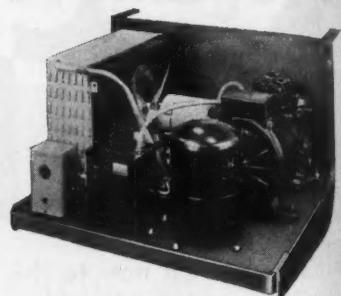
Your KOLD-HOLD representative is well qualified to help you with your specific truck refrigeration problems. Backed by KOLD-HOLD experience of over 25 years in engineered truck refrigeration and equipped with Ranchero demonstrators which can bring operating units to your door, he can show you how KOLD-HOLD systems will give you better product protection at lower overall cost.



This combination of the mechanically driven MARK condensing unit with a TURBO-JET blower produces exceptionally fast temperature recovery after door openings and is the ultimate in weight savings. It is recommended for milk, meat and any trucks which require temperatures from 40° to 60°.

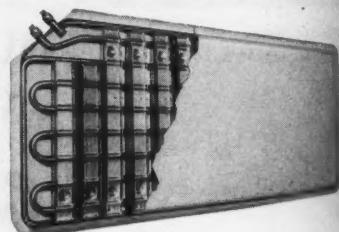
The flexible shaft drive is highly efficient and trouble free. In fact, the entire MARK unit has proven its efficiency, dependability and serviceability in thousands of trucks in the field. From its corrosion resistant finish to its aircraft-type base construction it was designed and built for rugged durability. Unique "Swing-Down" design permits fast, easy servicing. The unit is mounted on the chassis rail with brackets. No holes to drill. Condenser unit swings down to expose all parts. No special compartments are needed.

TURBO-JET blower design produces movement of more air through the coils and more effective air movement through the truck body than other blowers of comparable size for faster "pull down." It also features automatic defrost without temperature "upswing" during the defrost cycle.



A NEW COMPLETE-PACKAGE
CONDENSING UNIT

The KOLD-HOLD CREST condensing unit was specifically designed for freezing "Hold-Over" plates in a parked truck on "stand-by" or over night. You simply plug it into an electrical outlet. Complete with cover and ready for mounting on the truck chassis rail, the unit eliminates the need for hand-building a special compartment or "dog-house" and provides economy and ease of installation. Its "slide-out" base unit makes servicing easy.



HOLD-OVER PLATES

These streamlined plates give maximum refrigeration through full eutectic capacity and exceptionally effective air flow. Internal fins spread heat absorption qualities over the entire surface areas on both sides of the plates. Patented perimeter freezing permits complete filling of the plates without danger of strain on the seams during freezing. You get more hold-over refrigeration with less weight.

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FREE CATALOG NO. 58



KOLD-HOLD®
division

Tranter Manufacturing, Inc.
200 E. Hazel St. Lansing 9, Michigan

Armour Identifies Brands Of Prepackaged Beef Cuts

Meat retailers will be supplied with free gold and silver colored foil inserts by Armour and Company of Chicago to bring brand identity to store prepackaged beef cuts in a new program recently started by the company. This means that steaks, roasts and other fresh beef cuts—nameless orphans in the strongly brand-conscious world of food retailing—will emerge from a longtime anonymity.

The Armour program is based on the belief that prestige brand identity, backed by consistent quality, can build customer loyalty and repeat business for beef cuts as well as for grocery shelf items. The firm's beef will benefit from long years of merchandising the Armour name on processed meats.

Brand identity will be achieved by use of aluminum foil labels to be inserted below the transparent wrapper of the self-service package. These inserts, shaped in the form of miniature prize ribbons, will specify the Armour brand of the meat.

Only the company's two top brands will be used in the program. A gold-colored foil ribbon will represent Armour Star De Luxe and a silver-colored foil ribbon will stand for



ORVILLE TITTLE (left) of the Tittle Supermarket, Valparaiso, Ind., one of the first to sign up for this new national beef program launched by Armour, is congratulated by Elmer Johnston, assistant manager of the Armour branch house at Gary, Indiana.

Armour Star. These brands are roughly equivalent to the U. S. Department of Agriculture Prime and Choice grades, respectively.

Armour will supply the inserts at no charge to retailers purchasing these grades of beef. In addition, Armour will supply each retailer participating in its beef program with a glass-framed 12 x 24 in. certificate of authorization to be displayed in the store. The certificate states that the store is authorized to use the labels, and guarantees that they will be used only on correspondingly branded Armour beef.

Georgia Packers Focus on Pork, Costs and Public

NEARLY 100 executives and officials representing most all of over 60 member firms of the Georgia Independent Meat Packers Association, convened at Savannah's General Oglethorpe Hotel recently for their third semi-annual meeting.

Among the highlights of the business sessions were: An address by Dr. R. F. Sewell, associate professor of animal husbandry at the University of Georgia. Dr. Sewell pointed out the growing importance of Georgia as a hog producing state. Midwestern hog producers are watching with interest the developments in Georgia's "confined" production experiments in the swine field. Dr. Sewell pointed out. This involves use of methods by



WHEN DELEGATES and officials of GIMPA were registering at Savannah's General Oglethorpe hotel for their semi-annual meeting, they were surprised to find in their midst a representative from "Georgia's Porkers." This unofficial delegate, "Mr. Swinesow," reported he "just dropped in to make sure that Georgia's pigs were going to be getting a fair shake from these fellows again in 1959." Surrounding "Mr. Swinesow" in the foreground are (left to right) Jim Beavers, Jr., president of GIMPA; Charlie Robbins, vice president, and Robert L. Redfern, chairman of the association's public relations committee. "Swinesow" has ideas on "confined" production.

contract growers similar to those employed by Georgia's poultry growers, which have built Georgia into the nation's largest poultry producing state. "While the South consumes 32 per cent of the pork produced in the U.S., it produces only 12 per cent. GIMPA should see that this area produces at least as much as it consumes," Dr. Sewell continued.

A panel discussion on "Costs and Your Future," moderated by Ellis Swint of Southern Foods, was one of the meeting's most interesting features. The panel agreed that there is a great need for increased margins in the meat industry in order to make necessary capital expenditures to improve efficiency, modernize plants, and meet the ever-growing and changing demand for new meat products. The panel discussion brought out that the average profit (after taxes) of 25 leading industries in the U.S. was 4.8 per cent of sales, while that of the meat industry was only .67 per cent. One speaker disclosed that: "If all meat packer profits was removed from meat, the food-bill savings to the average family of four would be only 7c per week."

A luncheon session was addressed by Clarence Walker of the Coca-Cola Company's industrial relations executive committee. His address was entitled "Public Relations Is Your Business."

Reliable Packing Employees Promote Products in Contest

The entire force of Reliable Packing Co., Chicago, are "playing salesmen" this month, that is, all except the company's regular Thompson Farms brand salesmen. All other employees are participating in a contest to pro-

mote Thompson Farms brand pork products, handled by the Reliable company.

The object of the company-wide contest is to gain new outlets by introducing the Thompson Farms brand pork products to Chicago food markets. Hundreds of dollars in prizes will be awarded to 15 winners.

RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial Department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

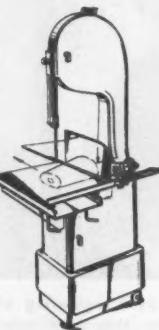
No. 2,850,055, MEAT SAWING DEVICE HAVING REMOVABLE STATIONARY TABLE, patented September 2, 1958 by William Lasar, Downey, California.

The table is associated with a support frame, both being formed with complementary vertical surfaces and, when interfitted, cooperate to prevent the table from horizontal movement relative to the frame in a direction normal to the longitudinal axis of frame support members; with a pair of thumbscrews carried by the table in vertical alignment with the support members; the thumb screws engaging the vertically inclined surface of the support members so as to lock the table against tilting relative to the frame.

No. 2,851,722, HOG BEATER PADDLE, patented September 16, 1958, by Clare L. Pangborn of Ottumwa, Iowa.

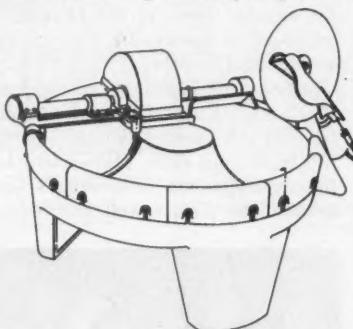
A beater paddle for securement to a rotary shaft for dehairing a carcass is disclosed and comprises an elongated rubber-like body having a number of spaced wires positioned therein so that each wire in the body is spaced from each other wire, the wires being arranged in rows wherein the wires in each row are parallel and lie in a single plane and wherein these planes are spaced and parallel, the wires in adjacent rows being placed at an angle to one another.

No. 2,851,073, MEAT CUTTING MACHINE HAVING UNLOADING DISC AND FLEXIBLE BOWL SCRAPER, patented September 9, 1958 by Harold E. Schaller, Buffalo, N. Y., assignor to John E. Smith's



Sons Co., Buffalo, N. Y., a corporation of New York.

An unloading assembly is provided

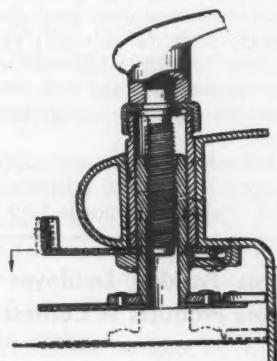


for incorporation in a meat cutting machine having a bowl revolvable about a vertical axis, a concentric trough which is generally semicircular in cross section, and a bed rotatably supporting the bowl and having a portion arranged adjacent the outer rim of the trough.

No. 2,852,392, PROCESS FOR IMPROVING THE TEXTURE AND HOMOGENEITY OF GROUND MEAT PRODUCTS AND COMPOSITION THEREFOR, patented September 16, 1958 by Hans Huber and Kurt Vogt, Wiesbaden-Biebrich, Germany, assignors to Chemische Werke Albert, Wiesbaden-Kastel, Germany, a corporation of Germany.

A process for improving the texture and homogeneity of ground meat products is patented and comprises incorporating in ground meat a small amount of a mixture of sodium pyrophosphate with a potassium polyphosphate having less molecularly combined water and pyrophosphate in a ratio between and about 2:1 and 8:1.

No. 2,851,074, FOOD SLICER WITH MEANS FOR INDEXING AND LOCKING GAUGE PLATES IN SAFETY POSITION, patented September 9, 1958 by Henry J. Talge,



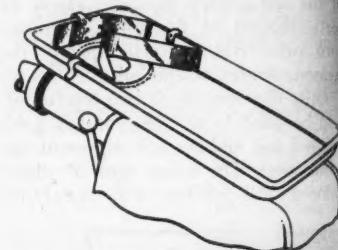
Kansas City, Mo., and Frank E. Aberer, Kansas City, Kans.; said Aberer assignor to said Talge.

The slicer is of the type having a

base, a rotary slicing blade mounted on the base in fixed relation thereto, the blade being shrouded about a portion of its circumference and leaving a cutting edge exposed for slicing purposes; and a thickness guide disposed generally parallel with the plane of the blade and to one side thereof and having one edge of arcuate form and closely adjacent the edge of the blade and shiftable in a direction generally normal to the plane of the blade to control the thickness of the slices produced.

No. 2,853,110, MEAT GUIDE FOR GRINDING MACHINES, patented September 23, 1958 by Carl F. Spang, Wellesley, Mass., assignor to Needham Manufacturing Co., Inc., Needham Heights, Mass., a corporation of Massachusetts.

In the hopper of the machine is a meat holding tray containing a guide having walls including converging side wall portions connected at their con-



verging ends at and about a portion of an opening in the tray and forming an upward extension thereof adapted to guide meat thereto. There is also a plate carried by the guide and having an opening therethrough coaxial with the hopper and of a size smaller than an opening in the hopper.

No. 2,852,812, MANUFACTURE OF ARTIFICIAL SAUSAGE CASINGS, patented September 23, 1958, by Emil Braun, Weinheim an der Bergstrasse, Germany, assignor to Carl Freudenberg, Kommanditgesellschaft auf Aktien, Weinheim, Germany.

The casings are formed by extruding a swollen plastic fibrous collagenous mass with dry content of only about 8 to 11 per cent and the steps are: incorporating into the mass, prior to extrusion, glyoxal in aqueous solution in an amount of 0.5 to 1.5 per cent by weight, based on the dry content of the mass, which amount of glyoxal does not affect the colloidal properties of the mass prior to, and during, the extrusion, and subjecting the extruded casing to a heat treatment at a temperature of about 65 to 120° C. for a time sufficient to produce the natural hardening effect of the glyoxal.

Meat Merchandising Parade

Pictorial and news review of recent developments in the field of merchandising meat and allied products.



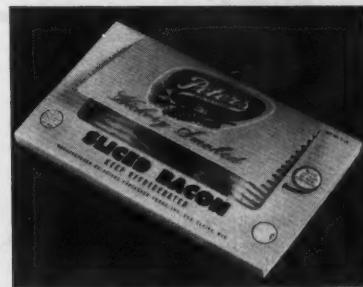
BRIGHTLY COLORED aluminum foil labels are now being used by Armour and Company, Chicago, on company's complete line of canned foods. The attention-getting labels employ the use of a main color—red, blue or gold—to group products into "families." Included in the red group are Treet, Vienna sausage, chili con carne with beans and beef tamales. The blue group includes beef stew, chili con carne, tongue, potted meat, chopped ham, pork brains and tripe. The gold group includes corned beef hash, deviled ham and spaghetti with meat. Aluminum foil labels are a product of Raymond Loewy design studios of Chicago.



LITHO-PRINTED pictorial package for frozen chopped beef patties of Zion Kosher Meat Products, Inc., New York City, has bright yellow background, deep red and blue copy and serving suggestions in natural color. Marathon, Menasha, Wis., is the supplier.



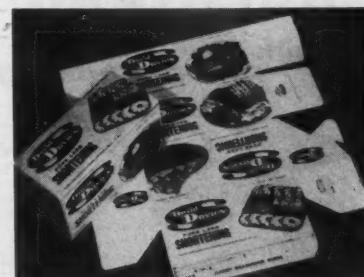
FIVE TONS of doughnuts made with lard were given away at the U.S. exhibit during the British Food Fair, held in London during the first two weeks of September. Two automatic doughnut machines were kept working non-stop in order to meet the demand, but the queue of people had to be closed four times daily in order to permit stock-piling. About 12,000 doughnuts were distributed each day. Britain is, after Cuba, the largest export market for United States lard.



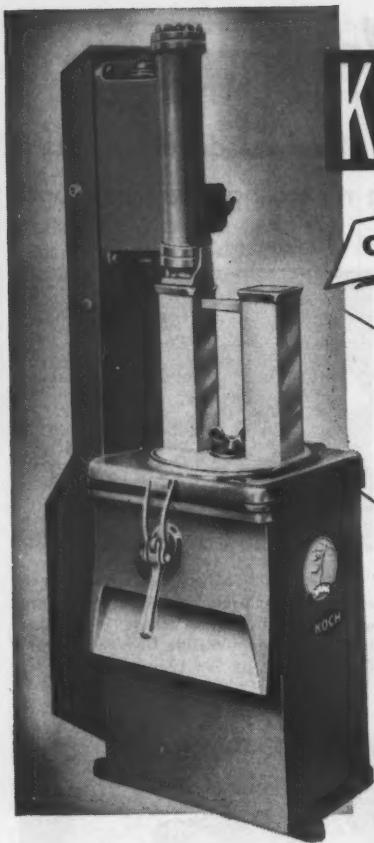
"PEEK-A-BOO" bacon package, pictured above, is employed by Peters Meat Products, Inc., St. Paul. Package is manufactured by Western-Waxide Division of Crown Zellerbach Corp., San Leandro, Calif.



POLYETHYLENE BAG pictured above is new package for quick frozen sweet pepper steaks made by Arnold Meat Specialties, Inc., Holyoke, Mass. The brightly-decorated 12-oz. bag is manufactured by the flexible packaging division of Continental Can Co. Arnold previously marketed product in cellophane bag. New package is printed in red and green on white background.



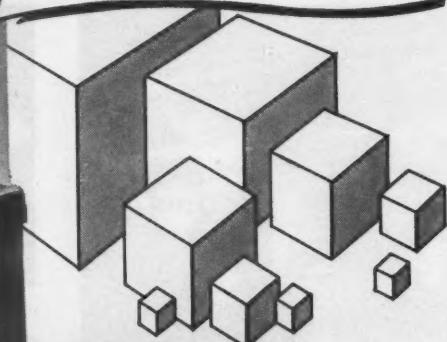
PICTORIALS brighten this colorful new lard package used by David Davies, Inc., Columbus and Zanesville, O. The package design has a bright yellow background with contrasting red and blue David Davies trademarks and four end use-suggestion pictorials.



KOCH

CUTS PERFECT CUBES

Precision FOOD DICER



2520 Holmes St. / Kansas City 8, Mo. / Victor 2-3718

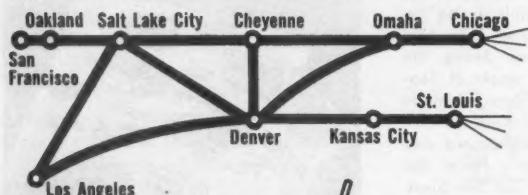
Save time, money and exertion with this versatile machine. It cuts meats, fruits and vegetables—cooked or raw. Will even handle semi-frozen material. Produces smooth blocks, without crushing or tearing. Dimensions of product can be controlled between 3/16" and 2". Produces cubes, strips, or slices.

When funnel is empty the cutting blades come to a standstill. They do not mash or heat the residue on them.

Made in Germany, with German precision and economy. Two sizes, with hourly capacity from 300 pounds to 3,000 pounds.

Write or telephone, and find out how much you can do with this machine.

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OMAHA
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WEbster 0587

OAKLAND
491 Embarcadero
TWInoaks 3-8805

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THE NATIONAL PROVISIONER, OCTOBER 18, 1950

THE NAT

The Meat Trail...

AMI Department Head, 77, Retires After 33 Years

HENRY D. TEFFT, long-time director of the department of packinghouse



HENRY TEFFT

practice, American Meat Institute, has retired. After graduating from Cornell University in 1903, Tefft entered the general laboratory of Armour and Company, Chicago, and later was transferred to the company's lard refinery at East St. Louis and in Kansas City. Later Tefft joined Geo. A. Hormel & Co. at Austin, Minn., and was plant superintendent for Harris Abattoir Co., Toronto, now Canada Packers, Ltd. Tefft joined the Institute staff in 1925.

He is a member of the American Oil Chemists' Society, American Society of Refrigerating Engineers and the National Technical Task Committee on Industrial Wastes. Tefft serviced the following AMI committees: Improved methods of slaughter, safety, packinghouse practice, engineering and experimentation, textbooks, and meat packing plant waste disposal.

During his 33 years with the Institute, Tefft has edited and supervised the production of the following textbooks: *Pork Operations*, *Beef Operations*, *By-Products of the Meat Packing Industry*, *Sausage and Ready-to-Serve Meats*, and *Meat Packing Plant Superintendence*. These textbooks are published by the Institute of Meat Packing at the University of Chicago.

Dr. Boyd, Retired Meat Inspection Chief, Dies

DR. GEOFFREY A. BOYD, 63, retired chief of the bureau of meat inspection, California Department of Agriculture, died recently at the U. S. Veterans Administration Hospital in Oakland, California.

Dr. Boyd, a native of Kansas City, Kan., graduated from Colorado State University in Fort Collins with a degree in veterinary medicine in 1920.



DR. G. A. BOYD

After employment by the U. S. Department of Agriculture and a period of private practice, he entered the service of the California Department of Agriculture as a veterinary meat inspector in Marysville. He was made chief of the bureau on September 1, 1941. The California agency became a model for state inspection systems during his administration.

Surviving him are his widow, Pearl, and three grown sons.

Henry T. Quinn Retires From Active Duty With Morrell

HENRY T. QUINN, 65, veteran executive of John Morrell & Co., has

recently retired from his position as director of sales for Morrell's Sioux Falls, South Dakota plant.

Quinn began his career in the sales department of Morrell in 1911. In 1918, he left Morrell to join the Burrough's Company in Detroit. He rejoined the meat processing firm June

1, 1923 to become assistant sales manager. In 1939, he was made sales manager for the Topeka plant. Five years later he returned to Sioux Falls as sales manager. Quinn became plant manager in 1952 and later was named vice president. He became director of sales in December of 1955, the position he held until the time of his retirement. Quinn will continue with Morrell as a member of the board of directors.

Upon his retirement as sales head, Quinn will have ample opportunity to continue his work on community projects and civic activities. He has served as president of the Greater South Dakota Association; general chairman for the Sioux Valley Hospital building fund drive; head of the McKennan Hospital advisory board; chairman of the Sioux Falls centennial committee, and president of the chamber of commerce.

PLANTS

Remodeling of a building at the Armour and Company meat packing plant in West Fargo, N. D., has begun and transfer of branch house operations to the new facilities at the plant is expected to be completed by



BREAKING GROUND for a new Community Church to be located in Ridge Manor in west central Florida, is Peter C. Jensen, former Chicago meat packing salesman and executive for 27 years. The new church is the first in the 3,700-acre town located in Florida's lake and hill cattle country between Tampa and Orlando. Jensen is a steward and building fund committee member. Formerly with Edward Kohn Co., Chicago, Jensen resigned from his position of assistant general manager when he and his wife decided to move to the Sunshine State. Previously, he had been associated with Armour and Company for 17 years.

November 1. Construction includes installation of modern refrigeration units, a freezer and more than 1,000 ft. of rail for carcass hanging. New sales coolers will be directly connected with the producing departments of the plant and enclosed refrigerated loading space will be provided for trucks and rail cars. FRANK CONWAY, plant general manager, and OSCAR ANDERSON, branch house manager, have reported that the new facilities will enable the company to provide better service to the trade.

The Huntsville city school system has agreed to purchase the former Armour and Company branch on West Clinton st. in Huntsville, Ala. The building will be used for storage of foods to be frozen and refrigerated for the city's school lunchroom system and for general storage, reported Dr. RAYMOND L. CHRISTIAN, superintendent of education.

Construction of a new plant has been scheduled by the Sam Kane Wholesale Meat Market, Corpus Christi, Tex. The new plant, to be located on Highway 9, is expected to cost about \$85,000, including electrical and refrigeration installation. The plant will include a freezer and cooler space and a new, modern refrigerated loading dock.

Selection of George & Glover, a Savannah, Ga., advertising agency, to handle the account of the Roger Wood Packing Co., Savannah, has been announced by JOSEPH SOLANA and Cy WOOD, co-partners in the meat packing firm. The agency will administer all advertising and promotion of the Roger Wood products.

After two years of planning and hard work, Shen-Valley Meat Packers, Inc. of Timberville, Va., has opened a buying station located one mile west of U. S. 11, just north of Greenville, Va. Livestock producers in Rockbridge, Augusta and surrounding counties were invited to attend the opening of the station.

At least 55 employees of The H. L. Handy Co., an affiliated firm of Swift & Company, will remain with the company after it closes its Chicopee, Mass., operation in November. They will sell and staff a truck terminal, according to LELAND S. WELLS, manager. The Handy company is closing its major facilities at Chicopee because the present plant is considered uneconomical to operate.

The way has been cleared for the construction of a major meat processing plant just north of Greeley, Colo. Earlier, an 18-acre site south of the

Rath Opens New \$1 1/4-Million Plant

More than 1,600 people, including guests and employees and their families, attended the dedication and open house held recently at The Rath Packing Company's new \$1,250,000 branch in San Antonio, Tex.

Chairman of the board HOWARD H. RATH, from the company's home office in Waterloo, Ia., spoke at the dedication program and cut the ribbon across the door signifying that the new 50,000 sq. ft. building was officially opened and ready to go into operation.

With a television cameraman at work in the foreground, the top photograph shows Rath as he addressed those attending the dedication pro-



gram. Also visible on the platform are C. M. LEBERMANN, manager of the San Antonio branch, and MIKE PASSUR, mayor pro tem of San Antonio. MILTON E. GARY, manager of branch sales for Rath, and THEO F. WEISE, president of the San Antonio Chamber of Commerce also took part in the program. A special open house for employees and their families followed the dedication.

Bottom photo shows the new one-story building, constructed primarily of clay tile with a porcelainized steel front. The new establishment, which



will serve the area from Temple to the Rio Grande Valley, is located at 2959 E. Commerce st. The meat packing company has operated a branch in San Antonio for 31 years.

Bacon will be sliced, and sausage manufactured at the branch and a total of 48 meat products will be processed.

Greeley Chamber of Commerce industrial area was planned for the plant. These plans were abandoned when the town board of nearby Evans, Colo., voted four to one against this location. The plant will be built by the Greater Greeley Improvement Co. and leased to Capitol Packing Co. of

Denver, and Monfort Feed Lots of Greeley, the two companies which originally planned to build the plant.

Organization of the C & C Cattle and Processing Co. has been completed. A charter has been filed to incorporate the company with author-



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HYGRADE'S



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ized capital stock of \$100,000, according to PAUL B. COSTNER, one of the incorporators. Costner and a brother, D. W. COSTNER, are owners and operators of Fairview Abbatoir at Simpsonville, S. C., and the Cedar Grove Ranch in Lancaster county. Costner reports that the new company will have its principal place of business in Simpsonville. The corporation will operate abattoirs and farms, engage in the buying and selling of cattle, hogs and other livestock and the "feeding and readying of same for market."

J O B S

The appointment of HAROLD MILLER as secretary of American Packing Co., St. Louis, Mo., has been announced by EDWARD W. OLSZEWSKI, vice president. Miller has served with the company since November 16, 1936, in various capacities.

JACK G. THOMAS has recently been appointed public relations manager for Wilson & Co., Inc., Chicago. Thomas replaces DON W. YOUNG, who recently joined the public relations staff at Columbia Broadcasting System.

Before coming to Wilson in July of this year, Thomas had served since December, 1957 as advertising sales representative for The Williams and Meyer Company of Chicago. His public relations background comes from his non-staff work with The Leukemia Research Foundation of Chicago. He joined the Foundation in January, 1955, and was made assistant publicity director. In April, 1958 he was elected vice president in charge of public relations.

JACK THOMAS

December, 1957 as advertising sales representative for The Williams and Meyer Company of Chicago. His public relations background comes from his non-staff work with The Leukemia Research Foundation of Chicago. He joined the Foundation in January, 1955, and was made assistant publicity director. In April, 1958 he was elected vice president in charge of public relations.

The promotions of MARK P. BROWN, JR., and HILLIARD W. FARRINGTON have been announced by MARK P. BROWN, SR., president of Brown & Scott Packing Co., Wilmington, Del. Mark Brown, jr., who formerly served the company as office and credit manager, has been elected vice president. Farrington has been named treasurer. He previously held the position of sales manager. The two men succeed DONOVAN A. SCOTT, former vice president and treasurer, who is no longer with the company.

Two staff rearrangements have been announced by the American Meat Institute, Chicago. CARROLL CANNOLES will return to the Chicago office from

his West Coast assignment, to assume the position of director of the membership department. As one of his first duties, Cannoles will conduct an aggressive program to expand the Institute's membership. Another AMI staff member, DON MACKENZIE, has been appointed to the post of director of the department of packinghouse practice.

L. E. WINNETT, recently named director of sales for John Morrell & Co., Ottumwa, Ia., has been elected a vice president of the company. Winnett served the Morrell company for six years as sales manager of the Sioux Falls, S. D., plant. He was elected an assistant vice

president in December of 1955, and named assistant director of sales last April. He transferred to Ottumwa last summer and assumed his current position as director of sales activities on October 1.

T R A I L M A R K S

LEE BERWICK of St. Joseph, La., has been chosen by the Louisiana Cattlemen's Association to tour the Midwest and the Northeast to obtain as much information as possible concerning every angle of the livestock industry. The trip, sponsored by Swift & Company, will include visits to Chicago, Boston, New York, Baltimore and Washington, D. C.

The cattle industry honored two of its top Texas livestock educators at ceremonies at the State Fair of Texas. Those honored were DEAN W. L. STANGEL, retiring dean of agriculture of Texas Tech College, Lubbock, and

SPECIAL AWARD for 40 years service as a U.S. Department of Agriculture meat inspector is presented to Sampson Valley (right) during ceremonies at Seattle Packing Co., subsidiary of The Cudahy Packing Co. Citation award was made by Dr. R. E. Phugrad (left), inspector in charge of the Seattle station. Thomas T. Traylor (center), one of Valley's fellow inspectors, joined in the congratulations.



L. E. WINNETT

DR. J. C. MILLER, who left a comparable position at Texas A & M last June to become head of the dairy-animal husbandry department at Oregon State College. Dean Stangel and Dr. Miller received the first distinguished service awards ever presented by the Texas and Southwestern Cattle Raisers Association. NORMAN MOSER, president of TSCRA, made the presentations at a special luncheon of the directors.

The names of HENRY NEUHOFF, president of Neuhoff Brothers Packers, Inc., Dallas, and HERMAN WALDMAN, partner in Dallas City Packing Co., were submitted as possible members of the advisory committee on humane slaughter methods to Secretary of Agriculture EZRA BENSON by the Texas Independent Meat Packers Association. The Texas and Southwestern Cattle Raisers Association gave Secretary Benson the names of NORMAN MOSER, president, and CHARLES STEWART, secretary, as its nominees.

ROY W. LENNARTSON, deputy administrator for marketing services of

the Agricultural Marketing Service, U. S. Department of Agriculture, will be one of the speakers at the forthcoming annual meeting of the National Association of Hotel and Restaurant Meat Purveyors, to be held in Hollywood Beach, Fla. His talk is titled "The School Lunch Program." Lennartson joined the Department of Agriculture as a member of the Farm Credit Administration's Dairy and Poultry Section after graduating from the University of Maryland. He served with the U. S. Army from September of 1942 through

R. LENNARTSON



THE NATIONAL PROVISIONER, OCTOBER 18, 1958

1945, at which time he returned to the Department. In 1950 he was appointed deputy assistant administrator for marketing, and the following year was made assistant administrator for marketing in the production and marketing administration. During the reorganization of the Department in late 1953, Lennartson was appointed to his present position of deputy administrator for marketing services at Washington, D. C.

R. B. MORTIMER, executive vice president and general manager of Peterson Manufacturing Co., Inc., Los Angeles, will retire from active management of the company, effective before the end of this month. After a brief vacation, Mortimer and his wife are planning a trip around the world in celebration of their thirtieth wedding anniversary. Mortimer is president of the National Renderers Association.

DEATHS

GEORGE W. VISSMAN, secretary-treasurer of Vissman Realty Co., Louisville, Ky., and a former meat packing company official, died at the age of 78. Vissman was secretary-treasurer of C. F. Vissman Co., a meat packing firm, when it was sold to

Louisville Provision Co., Inc. in 1950. He had worked about 50 years for the firm which was founded in 1875 by his grandfather, the late H. F. VISSMAN.

WILLIAM E. STURM, 61, a sales representative for S. R. Gerber Sausage Co., Inc., Buffalo, N. Y., died recently. Sturm had been employed with the Gerber sausage company for the past 21 years.

JOSEPH RADECKI died recently at the age of 75. Radecki formed the R-K Sausage Manufacturing Co., Inc., Cleveland, O., 40 years ago. He came to Cleveland in 1905 from his native Poland, and worked as a butcher until he opened his own business.

FREDERICK GOLL, a retired food merchant, died at the age of 73. Goll formed the Goll and Kaiser Provision Co., a wholesale and retail firm at Yonkers, N. Y., 30 years ago. He retired from the firm in 1938.

SAMUEL ROSENBERG, 68, died of a heart attack. Rosenberg was president of Cadillac Packing Co., a meat packing concern located in Detroit.

JOHN E. GILL, retired official of the Oklahoma City plant of Armour and Company, died at the age of 73. Gill served as a traffic manager for Armour

at the time of his retirement four years ago. He had been with the firm 37 years and was transferred to Oklahoma City from Armour's Omaha plant in 1936.

ARTHUR THOMAS WADDELL, retired Swift employee, died at the age of 73. Waddell retired nine years ago from the St. Joseph, Mo., plant of Swift & Company, where he was employed as an engineer for 31 years.

WALTER CLEGG, 60, head of the veal department of Swift & Company, Chicago, died recently. Clegg had been with Swift for 42 years, beginning his career in the invoice department of the Chicago office.

CLARENCE E. KENNEDY, 63, recently died of cancer. Kennedy served as chief engineer at Williams Meat Co., Kansas City, Kan., where he had worked for 22 years.

ANTON T. SIMION, 76, retired employee of The Hull & Dillon Packing Co., Pittsburg, Kan., died recently. Simion retired from Hull & Dillon five years ago.

CLYDE W. BATTAGLINI, a meat processor, died recently. Battaglini had been employed with the Philadelphia, Pa., branch of Wilson & Co., Inc., for the past 12 years.

SAVE on Patty Paper, Steak Paper



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ALL MEAT... output, exports, imports, stocks

Meat Production Swings Upward

The trend in meat production swung upward last week on increased slaughter of all classes of livestock, as volume for the period totaled 395,000,000 lbs. for about a 5 per cent gain over the previous week's 375,000,000 lbs. Output, however, lagged below the 408,000,000 lbs. produced in the same week of 1957. The gain in cattle kill was slight for the week, but numbered about 39,000 head smaller than last year. Hog slaughter was up by about 110,000 head for the week and about 10,000 head larger than last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. MIL. LBS.
	Number M's	Production MIL. LBS.	Number M's	Production MIL. LBS.	
Oct. 11, 1958	353	200.5	1,300	167.6	
Oct. 4, 1958	349	198.2	1,190	154.0	
Oct. 12, 1957	392	212.1	1,290	164.2	

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. MIL. LBS.
	Number M's	Production MIL. LBS.	Number M's	Production MIL. LBS.	
Oct. 11, 1958	121	13.7	245	11.0	395
Oct. 4, 1958	112	12.8	232	10.4	375
Oct. 12, 1957	162	19.4	261	11.8	408

Week Ended	AVERAGE WEIGHT AND YIELD (LBS.)					
	CATTLE		HOGS			
	Live	Dressed	Live	Dressed		
Oct. 11, 1958	1,015	568	227	130		
Oct. 4, 1958	1,015	568	225	129		
Oct. 12, 1957	986	541	223	127		

Week Ended	CALVES				SHEEP AND LAMBS		LARD PROD. MIL. LBS.
	Live	Dressed	Live	Dressed	Per cwt.	MIL. LBS.	
Oct. 11, 1958	205	113	95	45	—	39.5	
Oct. 4, 1958	205	114	95	45	—	35.7	
Oct. 12, 1957	217	120	95	45	14.0	40.2	

Meat Inventories Decline in September; Decrease in Pork Offsets Beef Increase

PORK, moving out of cold storage in a relatively heavy volume in September, more than offset a moderate build-up in stocks of beef for a net decline in the total volume of all meats for the month from those on August 31. Total volume of all meats in cold storage on September 30 at 313,459,000 lbs. were down by about 9,000,000 lbs. from the 332,721,000

lbs. in storage a month before, but were about 8,000,000 lbs. larger than a year earlier. However, closing September meat inventories were considerably smaller than the five-year 1953-57 average of 354,326,000 lbs.

Beef holdings rose by about 5,000,000 lbs. to 122,230,000 lbs. at the close of September from 117,850,000 lbs. at the close of August.

U. S. COLD STORAGE MEAT STOCKS, SEPTEMBER 30, 1958

	Sept. 30 1958	Aug. 31 1958	Sept. 30 1957	5-YR. AV. 1953-57	
Beef, frozen	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.	
Beef, in cure and cured	109,207	106,265	91,383	109,306	
Total beef	13,023	11,585	13,432	8,422	
Pork, frozen:					
Picnics	3,274	3,689	3,020	*...	
Hams	16,405	21,859	21,164	6,352	
Bellies	9,115	19,846	9,837	*...	
Other pork	50,478	53,779	47,384	*...	
Total frozen pork	79,272	90,173	81,405	103,232	
Pork, in cure and cured:					
Bellies, D.S.	6,018	9,531	4,111	*...	
Other D.S. pork	6,351	7,970	6,352	*...	
Other cure pork	34,315	32,454	42,217	*...	
Total cure pork	46,684	49,955	52,680	75,655	
Total all pork	125,956	149,128	134,085	178,887	
Veal, in freezer	9,448	7,384	8,769	10,976	
Lamb and mutton in freezer	10,214	10,969	5,745	8,321	
Canned meats in cooler	45,611	47,390	52,058	38,405	
Total, all meats	313,459	332,721	306,472	354,326	

On September 30, 1958 the government held in cold storage outside of processors' hands 2,401,000 lbs. of beef and 1,856,000 lbs. of pork. *Not reported separately previous to 1957.

Closing September beef stocks were also well above those in storage a year earlier and moderately larger than the five-year average of 117,737,000 lbs.

Pork stocks, on the other hand, declined by nearly 25,000,000 lbs. to 125,956,000 lbs. from closing August inventories of 149,128,000 lbs. Pork holdings on September 30 were about 8,000,000 lbs. smaller than a year earlier and about 53,000,000 lbs. below the average.

Stocks of other meats varied, with those of veal up for the month, while stocks of lamb and mutton declined, as did holdings of canned meats.

CHICAGO LARD STOCKS

Lard inventories in Chicago on October 14 totaled 4,478,646 lbs., according to the Chicago Board of Trade. This volume compared with 4,672,519 lbs. in storage on September 30 and 20,958,953 lbs. in storage on September 14, 1957.

Lard stocks by classes (in pounds) appear in the table below:

	Oct. 14 1958	Sept. 30 1958	Oct. 14 1957
P.S. Lard (a)	2,269,467	2,545,230	1,308,000
P.S. Lard (b)	160,530	12,868,592
Dry Rendered Lard (a)
Dry Rendered Lard (b)	78,689	78,680	4,827,701
Other Lard	1,969,960	2,048,600	1,954,300
TOTAL LARD	4,478,646	4,672,519	20,958,953

(a) Made since Oct. 1, 1958.

(b) Made Previous to Oct. 1, 1958.

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Oct. 11, 1958 was 15.4, the U. S. Department of Agriculture has reported. This ratio compared with the 15.6 ratio for the preceding week and 14.5 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.273, \$1.255 and \$1.216 per bu. during the three periods, respectively.

Meats Lowest In 7 Months

Meat prices, breaking sharply in the week ended October 7, were at their lowest levels since early March. The average wholesale price index on meat at 105.4 for the period was down 3.0 per cent from the previous week. The average commodity price index at 118.7 was the lowest since early February. The same indexes for the corresponding week of last year were 91.6 and 117.5 per cent, respectively. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

PROCESSED MEATS . . . SUPPLIES

U. S. Meat Imports Up More in Aug.

Entry of 85,879,576 lbs. of foreign meat into this country during August established a new high on such movement for the year, if not a record. The August volume of meat imports was almost three times the 31,577,011 lbs. imported in August last year. Of the month's total volume of meat imports, New Zealand contributed 30,315,296 lbs. followed by 19,648,985 lbs. from Argentina. Imports from New Zealand included 28,533,331 lbs. of fresh beef and veal, much of it boneless processing stock. Imports from Argentina included 13,816,794 lbs. of processed beef and 5,488,767 lbs. of canned beef. U. S. meat imports in August by country of origin are listed below as follows:

Country of origin	Fresh meats and edible offal			Cured meats	
	Beef and veal Pounds	Lamb and mutton Pounds	Pork Pounds	Beef Pounds	Pork Pounds
Argentina	1,884,423	1,048,908	13,816,794	4,065
Australia	801,165
Brazil	5,028,126	4,230	4,505,627	15	548,923
Canada	381,892
Denmark	14,629
Germany	39,980
Holland	15,861
Ireland	1,638,856
Mexico	3,551,011	1,980
New Zealand	28,533,331	1,780,747	1,218	1,063,889
Paraguay	9,000
Poland	19,070	5,881
Uruguay	763,016
All others
Totals—Aug. 1958	41,398,563	3,733,880	4,506,825	15,229,983	1,011,231
Aug. 1957	12,341,179	136,377	1,503,084	2,551,199	483,023

Country of origin	Canned meats				Totals Pounds
	Beef Pounds	Pork Pounds	Misc. Pounds	Sausage Pounds	
Argentina	5,468,767	7,551	147,206	204,000
Australia	9,876	28	20,680
Brazil	842,504	1,143,669
Canada	6,586	333,813	5,314	1,104	226,389
Denmark	3,021,307	385,128	1,990	20,586
Germany	1,973	580,042	17,561	634,791
Holland	12,000	3,939,152	139,768	9,490
Ireland	1,654,517
Mexico	3,552,961
New Zealand	30,315,296
Paraguay	726,752	2,165,681	592,734	2,758,415
Poland	1,810,641
Uruguay	775,056	146,094	89,587	36,148	25,536
All others	17,290	9,914	809,582
Total—Aug. 1958	7,860,794	10,193,840	1,377,278	69,313	496,119
Aug. 1957	6,644,138	6,612,637	583,148	51,151	671,125
					31,577,011

Revision: May 1957 Imports of canned meats, pork 8,974,429 lbs.; Total (all meats) 35,806,698 lbs. Jan.-June 1957, canned meats, pork 60,027,437 lbs.; Totals (all meats) 170,091,862 lbs.

DOMESTIC SAUSAGE

Pork sausage, bulk, (lcl., lb.)	in 1-lb. roll	39 1/2 @ 44 1/2
Pork saus., s.c., 1-lb. pk. 57 @ 65
Franks, s.c., 1-lb. pk. 65 1/2 @ 70
Franks, skinless,		
1-lb. package	51 @ 53	
Bologna, ring (bulk)	52 1/2 @ 54	
Bologna, art. cas., bulk 45 1/2 @ 54
Bologna, a.c., sliced,		
6-7 oz. pk., doz.	3.30 @ 3.84	
Smoked liver, h.b., bulk 54 1/2 @ 59
Smoked liver, a.c., bulk 42 @ 48
Polish saus., smoked	70	
New Eng. lunch spec.	71 @ 75	
New Eng. lunch spec.		
sliced, 6-7 oz. doz.	4.92 @ 4.95	
Olive loaf, bulk	55 @ 57 1/2	
O.L., sliced 6-7 oz. doz. 3.75 @ 3.84
Blood, tongue, h.b.	60 @ 68	
Blood, tongue, a.c.	45 1/2 @ 46 1/2	
Pepper loaf, bulk	68 @ 78	
P.L., sliced 6-7 oz. doz. 3.84 @ 4.80
Pickle & pimento loaf. 46 1/2 @ 55
P. & P. loaf, sliced,		
6-7 oz. dozen	3.30 @ 3.60	

DRY SAUSAGE

(lcl., lb.)		
Cervelat, ch., hog bungs. 1.07 @ 1.00
Thuringer	65 @ 67	
Farmer	92 @ 94	
Holsteiner	77 @ 79	
Salami, B.C.	98 @ 1.00	
Salami, Genoa style	1.09 @ 1.11	
Salami, cooked	55 @ 57	
Pepperoni	93 @ 95	
Sicilian	1.02 @ 1.04	
Goteborg	92 @ 94	
Mortadella	67 @ 69	

SEEDS AND HERBS

(lcl., lb.)	Whole	Ground
Caraway seed	21	20
Cumin seed	54	60
Mustard seed
fancy	23
yellow Amer.	17
Oregano	44	50
Coriander
Morocco, No. 1	20	24
Morjoram, French	55	60
Sage, Dalmatian, No. 1	56	64

SPICES

(Basis Chicago, original barrels, bags, bales)	Whole	Ground
Allspice, prime	86	96
Resifted	99	1.01
Chili, pepper	50
Chili, powder	50
Cloves, Zanzibar	64	69
Ginger, Jam., unbl.	58	63
Mace, fancy Banda	3.50	4.00
West Indies	3.50
East Indies	3.20
Mustard flour, fancy	40
No. 1	36
West Indies nutmeg	2.70
Paprika, Amer. No. 1	55
Paprika, Spanish	75
Cayenne pepper	61
Pepper:		
Red, No. 1	56
White	50	55
Black	37	41

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)		
Beef rounds:	(Per set)	
Clear, 29/35 mm.	1.15 @ 1.25	
Clear, 35/38 mm.	1.00 @ 1.20	
Clear, 35/40 mm.	85 @ 1.05	
Clear, 39/44 mm.	1.05 @ 1.20	
Clear, 44/49 mm.	1.10 @ 1.50	
Not clear, 40 mm./up	1.95 @ 2.50	
Not clear, 40 mm./up	75 @ 85	
Beef weansards:	(Each)	
No. 1, 24 in./up	14 @ 17	
No. 1, 22 in./up	10 @ 15	
Beef middles:	(Per set)	
Ex. wide, 2 1/2 in./up	3.50 @ 3.70	
Spec. wide, 2 1/2-2 1/4 in.	2.60 @ 2.70	
Spec. med, 1 1/2-2 1/4 in.	1.60 @ 1.75	
Narrow, 1 1/2 in./dn.	1.20 @ 1.35	
Beef bungs caps:	(Each)	
Clear, 5 in./up	33 @ 38	
Clear, 4 1/2-5 in	27 @ 31	
Clear, 4 1/4-4 1/2 in	18 @ 20	
Clear, 3 1/2-4 in	12 @ 15	
Not clear, 4 1/2 in./up	17 @ 20	
Beef bladders, salted:	(Each)	
7/4 inch/up, inflated	20	
6 1/2-7 1/2 inch, inflated	15	
5 1/2-6 1/2 inch, inflated	13 @ 14	
Porc casings:	(Per bank)	
29 mm./down	4.70 @ 4.80	
29/32 mm.	4.50 @ 4.60	
32/35 mm.	3.50 @ 3.80	
35/38 mm.	3.25 @ 3.50	
38/44 mm.	3.10 @ 3.20	

CUING MATERIALS

Nitrite of soda, in 40-lb. bbis, del. or f.o.b. Chgo. \$11.38		
Pure refined gran. nitrate of soda	8.65	
Pure refined powdered nitrate of soda	8.65	
Salt, paper sacked, f.o.b. Chgo. gran. carlots, ton. 30.50		
Rock salt in 100-lb. bags, f.o.b. whse. Chgo. 28.50		
Sugar:		
Raw, 96 basis, f.o.b. N.Y. 6.65		
Refined standard cane gran. basis (Chgo.) 8.65		
Packers curing sugar 100-lb. bags, f.o.b. Reserve. 8.70		
Lb. less 2%		
Dextrose, regular:		
Cereose, (carlots, cwt.)	7.40	
Ex-warehouse, Chicago	7.60	

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

Oct. 14, 1958

WHOLESALE FRESH MEATS

CARCASS BEEF

	(Frozen, carlots, lb.)
Steers, gen. range:	(carlots, lb.)
Prime, 700/800	None quoted
Choice, 500/600	43n
Choice, 600/700	42½@43
Choice, 700/800	42n
Good, 500/600	41n
Good, 600/700	40n
Bull	33%
Commercial cow	35½
Canner-cutter cow	36½

PRIMAL BEEF CUTS

	(Lb.)
Rounds, all wts.	53
Trimmed loins	
50/70 lbs. (lcl)	78 @83
Square chuck,	
70/90 lbs.	41 @42
Arm chucks, 80/110	39½@40
Ribs, 25/35	6½@56
Briskets (lcl)	28 @29
Navels, No. 1	17 @17½
Flanks, rough No. 1	19½

	(Lb.)
Choice:	
Hindqtrs., 5/800	50n
Foreqtrs., 5/800	36
Rounds, 70/90 lbs.	52½@53
Trimmed loins, 50/70 lbs. (lcl)	67 @70
Square chuck,	
70/90 lbs.	41 @42
Arm chucks, 80/110	39½@40
Ribs, 25/35 (lcl)	48 @53
Briskets (lcl)	25 @29
Navels, No. 1	17 @17½
Flanks, rough No. 1	19½
Good, (all wts.):	
Rounds	52 @53
Sq. chucks	40 @42
Briskets	28 @29
Ribs	47 @49
Loins	63 @66

COW & BULL TENDERLOINS

	Fresh J/L C/G Grade Froz. C/L 80@84	Cow, 3/dn.	None qtd.
94@99	Cow, 3/4	None qtd.	
1.00@1.05	Cow, 4/5	None qtd.	
1.20@1.25	Cow, 5/up	None qtd.	
1.20@1.25	Bull, 5/up	None qtd.	

BEEF HAM SETS

	Insides, 12/up. lb.	62@63
Outsides, 8/up. lb.		58½
Knuckles, 7½/up. lb.	62@63	

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles FRESH BEEF (Carcass): Oct. 14	San Francisco Oct. 14	No. Portland Oct. 14
STEER:			
Choice:			
500-600 lbs.	\$44.00@46.00	\$43.00@45.00	\$45.00@46.00
600-700 lbs.	43.90@44.00	41.50@43.00	44.00@46.00
Good:			
500-600 lbs.	42.00@44.00	41.00@43.00	44.00@46.00
600-700 lbs.	39.00@41.00	40.00@42.00	43.00@45.00
Standard:			
350-600 lbs.	39.00@42.00	37.00@40.00	41.00@44.00
COW:			
Standard, all wts.	None quoted	38.00@40.00	None quoted
Commercial, all wts.	36.00@39.00	37.00@38.00	39.00@41.00
Utility, all wts.	36.00@38.00	36.00@37.00	38.00@40.00
Canner-cutter			
Bull, util. & com'l	32.00@36.00	34.00@36.00	36.00@39.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	53.00@57.00	None quoted	49.00@53.00
Good:			
200 lbs. down	51.00@55.00	52.00@54.00	45.00@51.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	49.00@51.00	46.00@49.00	43.50@48.00
55-65 lbs.	47.00@49.00	45.00@47.00	None quoted
Choice:			
45-55 lbs.	49.00@51.00	46.00@49.00	43.50@48.00
55-65 lbs.	47.00@49.00	45.00@47.00	None quoted
Good, all wts.	45.00@49.00	42.00@46.00	40.00@45.00
MUTTON (Ewe):			
Choice, 70 lbs./down . . .	20.00@22.00	None quoted	20.00@24.00
Good, 70 lbs./down . . .	20.00@22.00	23.00@25.00	20.00@24.00
MUTTON (ewe):			
Choice, 70 lbs./down . . .	20.00@22.00	None quoted	20.00@24.00
Good, 70 lbs./down . . .	20.00@22.00	23.00@25.00	20.00@24.00

BEEF PRODUCTS

	(Frozen, carlots, lb.)
Tongues, No. 1 100's	30
Tongues, No. 2, 100's	28½
Hearts, regular, 100's	27½n
Livers, regular, 35/50's	27
Livers, selected, 35/50's	32½n
Lips, scalded, 100's	18n
Lips, unscalded, 100's	15½
Tripe, scalded, 100's	9 @ 9½
Tripe, cooked, 100's	10
Melts	8½
Lungs, 100's	8½
Udders, 100's	7

FANCY MEATS

	(lcl prices, lb.)
Beef tongues, corned	26½
Veal brains, under 12 oz.	70
12 oz./up	85½
Calf tongues, 1 lb./dn.	30
Oxtails, fresh select	24 @ 25

BEF SAUS. MATERIALS

	(Lb.)
Canner-cutter cow	51n
Bull meat, boneless, barrels	53
Beef trimmings, trimmed, barrels	36¼n
Beef head meat, bbls.	33½n
Veal trimmings, boneless, barrels	46 @ 46½

VEAL-SKIN OFF

(lcl carcass prices cwt.)

	\$3.00@5.50
Prime, 90/120	\$53.00@55.00
Prime, 120/150	52½@55
Prime, 180/200	51½@53
Rounds, flank off	53 @ 56
Rounds, diamond bone, flank off	54 @ 57
Short loins, untrim.	78 @ 86
Shortloins, trim.	95 @ 106
Flanks	19 @ 21
Ribs (7 bone cut)	55 @ 60
Arm chucks	41 @ 44
Briskets	30 @ 35
Plates	10 @ 22

CHOICE STEER:

	\$5.50@6.50
Hindqtrs., 600/700	54 @ 57
Hindqtrs., 700/800	52½@55
Hindqtrs., 800/900	51½@53
Rounds, flank off	53 @ 56
Rounds, diamond bone, flank off	54 @ 57
Short loins, untrim.	60 @ 66
Short loins, trim.	79 @ 86
Flanks	19 @ 21
Ribs (7 bone cut)	47 @ 54
Arm chucks	41 @ 44
Briskets	30 @ 34
Plates	10 @ 22

VEAL-SKIN OFF

(Carcass prices)

	\$5.00@5.50
Prime, 90/120	55.00@58.00
Prime, 120/150	54.00@58.00
Choice, 90/120	49.00@53.00
Choice, 120/150	49.00@52.00
Good, 50/90	47.00@48.00
Good, 90/150	47.00@50.00
Stand., 50/90	43.00@45.00
Stand., 90/150	42.00@44.00
Calf, 200/dn., ch.	43.00@45.00
Calf, 200/dn., gd.	43.00@44.00
Calf, 200/dn., std.	40.00@42.00

LOCAL SLAUGHTER

	Head
Week ended Oct. 11	12,547
Week previous	12,271
CALVES:	
Week ended Oct. 11	11,515
Week previous	10,290
HOGS:	
Week ended Oct. 11	50,186
Week previous	51,561
PIGS:	
Week ended Oct. 11	11,752
Week previous	10,911
BEEF CUTS:	
Week ended Oct. 11	397,310
Week previous	234,850
VEAL AND CALF CUTS:	
Week ended Oct. 11	3,000
Week previous	3,000
LAMB AND MUTTON:	
Week ended Oct. 11	3,266
Week previous	3,266
PORK CUTS:	
Week ended Oct. 11	2,856,423
Week previous	934,058
BEEF CURED:	
Week ended Oct. 11	581,181
Week previous	581,181
PORK CURED AND SMOKED:	
Week ended Oct. 11	288,864
Week previous	268,293
VEAL CARC., LB.:	
Choice, 5/700	\$45.50@47.00
Choice, 7/800	43.50@46.00
Good, 5/500	41.00@45.00
Hinds., ch., 140/170	52.00@56.00
Hinds., gd., 140/170	47.00@53.00
Rounds, choice	53.00@56.00
Rounds, good	52.00@54.00
Full loin, choice	51.00@53.00
Full loin, good	48.00@52.00
Ribs, choice	50.00@55.00
Ribs, good	47.00@52.00
Arm chucks, ch.	40.00@42.00
Arm chucks, gd.	38.00@40.00
STEER CARCASS:	
Choice, 5/700	\$45.50@47.00
Choice, 7/800	43.50@46.00
Good, 5/500	41.00@45.00
Hinds., ch., 140/170	52.00@56.00
Hinds., gd., 140/170	47.00@53.00
Rounds, choice	53.00@56.00
Rounds, good	52.00@54.00
Full loin, choice	49.00@54.00
Full loin, good	47.00@52.00
Ribs, choice	48.00@55.00
Ribs, good	44.00@50.00
Arm chucks, ch.	40.00@43.00
Arm chucks, gd.	38.00@41.00
STEER CARCASS, LB.:	
Choice, 5/700	\$45.50@47.00
Choice, 7/800	43.50@46.00
Good, 5/500	41.00@45.00
Hinds., ch., 140/170	52.00@56.00
Hinds., gd., 140/170	47.00@53.00
Rounds, choice	53.00@56.00
Rounds, good	52.00@54.00
Full loin, choice	49.00@54.00
Full loin, good	47.00@52.00
Ribs, choice	48.00@55.00
Ribs, good	44.00@50.00
Arm chucks, ch.	40.00@43.00
Arm chucks, gd.	38.00@41.00
VEAL CARC., LB.:	
Local West	
Prime, 90/150	54@56 n.q.
Choice, 90/150	52@55 53@56
Good, 90/120	47@49 47@51
Hinds., gd., 140/170	48@50 48@51
Rounds, choice	53@55 53@56
Rounds, good	52@54 52@55
Full loin, choice	51@53 51@54
Full loin, good	49@51 49@52
Ribs, choice	50@55 50@56
Ribs, good	47@50 47@51
Arm chucks, ch.	43@45 43@46
Arm chucks, gd.	

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Oct. 15, 1958)

SKINNED HAMS

F.F.A. or fresh	Frozen	F.F.A. or fresh	Frozen
45..... 10/12	45..... 31n..... 6/8.....	31n..... 8/10.....	31n.....
44½..... 12/14	44½..... 31.....	31.....	31.....
43..... 14/16	43..... 29½..... 10/12.....	29½.....	29½.....
42½..... 16/18	42½..... 29..... 12/14.....	28½@29.....	28.....
41..... 18/20	41..... 28@28½..... 14/16.....	28.....	28.....
40..... 20/22	40..... 27½..... 18/20.....	28.....	27½.....
39½..... 22/24	39½..... 27½..... 20/25.....	28n.....	28n.....
39½..... 24/26	39½..... 24..... 22½@23½..... 25/30.....	28n.....	28n.....
39½..... 25/30	39½..... 21..... 30/35.....	25n.....	25n.....
38..... 25/up, 2's in	38..... 20n..... 35/40.....	24n.....	22½.....

PICNICS

F.F.A. or fresh	Frozen	Branding quality	D.S. Bellies
29..... 4/8.....	29.....	20/25.....	31n.....
28@28½..... 6/8.....	28.....	25/30.....	29n.....
27½@27½..... 8/10.....	27n.....
27@27½..... 10/12.....	27n.....
27@27½..... 12/14.....	27n.....
27@27½..... 8/up, 2's in	27n.....

FAT BACKS

Frozen or fresh	Cured	Job Lot	Car Lot
9½n..... 6/8.....	11½n.....	51@52..... Loins, 12/dn.....	51½.....
10½n..... 8/10.....	11%.....	49@51..... Loins, 12/16.....	49½n.....
12n..... 10/12.....	10.....	47..... Loins, 20/up.....	48½n.....
13½n..... 12/14.....	13%@14½.....	40@41..... Butts, 4/8.....	37½@38.....
14½n..... 14/16.....	15½.....	38@39..... Butts, 8/12.....	37.....
15½n..... 16/18.....	16½.....	38@39½..... Ribs, 3/dn.....	36.....
16½n..... 18/20.....	16½n.....	31@32..... Ribs, 3/5.....	30.....
16n..... 20/25.....	17n.....	29..... Ribs, 5/up.....	28½.....

n—nominal, b—bid, a—asked.

LARD FUTURES PRICES

(Drum contract basis)

NOTE: Add ¼¢ to all price quotations ending in 2 or 7.

FRIDAY, OCT. 10, 1958

Open	High	Low	Close
Oct. 12.65	12.72	12.60	12.77
Nov. 12.10	12.10	12.07	12.07
Dec. 11.75	11.75	11.72	11.75
Jan. 11.35	11.35	11.30	11.35
Mar. 11.40	11.40	11.40	11.40n

Sales: 1,480,000 lbs.

Open interest at close Thurs., Oct. 9; Oct. 82, Nov. 107, Dec. 176, and Jan. 37 lots.

MONDAY, OCT. 13, 1958

Dec.	Jan.	Mar.	May	July
10.40b-50a	10.40b-50a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a
Sales: none.	Open interest at close Thurs., Oct. 9; Dec. 31, Jan. 8, Mar. 20, May 2, July 12 lots.
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a

Sales: 920,000 lbs.

Open interest at close Fri., Oct. 10; Oct. 83, Nov. 109, Dec. 173, Jan. 39, and Mar. 1 lot.

TUESDAY, OCT. 14, 1958

Oct. 12.82	12.85	12.82	12.85
—5	—5	—5	—5
Nov. 12.02	12.17	12.02	12.17
Dec. 11.70	11.80	11.70	11.75
Jan. 11.32	11.35	11.32	11.35
Mar. 11.35	11.37	11.35	11.37

Sales: 1,960,000 lbs.

Open interest at close Mon., Oct. 13; Oct. 80, Nov. 109, Dec. 176, Jan. 49, and Mar. 1 lot.

WEDNESDAY, OCT. 15, 1958

Oct. 12.87	13.15	12.87	13.15
Nov. 12.15	12.30	12.15	12.30b
Dec. 11.77	11.85	11.75	11.82b
Jan. 11.32	11.40	11.32	11.40
Mar. 11.40	11.40	11.40	11.40

Sales: 2,880,000 lbs.

Open interest at close Tues., Oct. 14; Oct. 77, Nov. 111, Dec. 182, Jan. 51, and Nov. 4 lots.

THURSDAY, OCT. 16, 1958

Oct. 13.25	13.32	13.25	13.30
—32	—32	—32	—32
Nov. 12.40	12.40	12.35	12.35b
—37	—37	—37	—37
Dec. 11.85	11.87	11.85	11.87a
—87	—87	—87	—87
Jan. 11.40	11.40	11.40	11.40
Mar. 11.42	11.42	11.35	11.35

Sales: 1,600,000 lbs.

Open interest at close Wed., Oct. 15; Oct. 70, Nov. 127, Dec. 186, and Jan. 50 lots, and Mar. 3 lots.

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, OCT. 10, 1958

Open	High	Low	Close
Dec. 12.65	12.72	12.60	12.77
Nov. 12.10	12.10	12.07	12.07
Dec. 11.75	11.75	11.72	11.75
Jan. 11.35	11.35	11.30	11.35
Mar. 11.40	11.40	11.40	11.40n

Sales: 1,480,000 lbs.

Open interest at close Thurs., Oct. 9; Dec. 31, Jan. 8, Mar. 20, May 2, and July 12 lots.

MONDAY, OCT. 13, 1958

Dec.	Jan.	Mar.	May	July
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a
Sales: none.	Open interest at close Fri., Oct. 10; Dec. 31, Jan. 8, Mar. 20, May 2, and July 12 lots.
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a

Sales: none.

Open interest at close Fri., Oct. 10; Dec. 31, Jan. 8, Mar. 20, May 2, and July 12 lots.

TUESDAY, OCT. 14, 1958

Dec.	Jan.	Mar.	May	July
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a

Sales: none.

Open interest at close Mon., Oct. 13; Dec. 31, Jan. 8, Mar. 20, May 2, and July 12 lots.

WEDNESDAY, OCT. 15, 1958

Dec.	Jan.	Mar.	May	July
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a

Sales: 180,000 lbs.

Open interest at close Tues., Oct. 14; Dec. 31, Jan. 8, Mar. 20, May 2, and July 12 lots.

THURSDAY, OCT. 16, 1958

Dec.	Jan.	Mar.	May	July
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a
10.40b-50a	10.25b-30a	9.95b-10.05a	10.00b-10.05a	10.00b-10.05a

Sales: 300,000 lbs.

Open interest at close Wed., Oct. 15; Dec. 31, Jan. 10, Mar. 21, May 2, and July 12 lots.

MARGINS SCORE SWEEPING ADVANCES

(Chicago costs, credits and realizations for Monday and Tuesday)

Live hog costs, declining at a more rapid rate than the market on pork, resulted in sweeping improvements in cut-out margins this week. Margins on heavy hogs scored the sharpest advances, emerging in the plus column, while only those on mediumweights were still minus.

180-220 lbs.—	220-240 lbs.—	240-270 lbs.—
Value per cwt.	Value per cwt.	Value per cwt.
alive	alive	alive
yield	yield	yield
.....
Lean cuts \$13.30	\$19.15	\$12.77
Fat cuts, lard 5.40	7.77	5.66
Ribs, trimms, etc. 2.27	3.27	2.15
Cost of hogs \$18.84	\$10.00	\$18.71
Condemnation loss09	.09	.09
Handling, overhead 1.82	1.65	1.65
TOTAL COST 20.75	20.86	20.21
TOTAL VALUE 20.97	30.19	28.98
Cutting margin +\$.22	+\$.33	-\$.23
Margin last week38	.57	1.35

Los Angeles Oct. 14	San Francisco Oct. 14	No. Portland Oct. 14
.....
FRESH PORK (Carcass): (Packer style)	(Shipper style)	(Shipper style)
80-120 lbs., U.S. No. 1-3. None quoted	\$38.00@39.00	None quoted
120-180 lbs., U.S. No. 1-3. \$32.00@36.00	36.00@35.00	\$30.00@31.00
LOINS, No. 1:		
8-10 lbs. 54.00@58.00	56.00@60.00	51.00@54.00
10-12 lbs. 54.00@58.00	55.00@60.00	50.00@53.00
12-16 lbs. 54.00@58.00	54.00@60.00	47.00@50.00
LARD, Refined:		
1 lb. cartons 1		

BY-PRODUCTS . . . FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Oct. 15, 1958

BLOOD

Unground per unit of
ammonia, bulk 7.25@7.50n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose
Low test 8.25@8.50n
Med. test 8.00@8.25n
High test 7.75@8.00n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged, \$100.00@110.00
50% meat, bone scraps, bulk 97.50@100.00
60% digester tankage, bagged 107.50@112.50
60% digester tankage, bulk 105.00@107.50
80% blood meal, bagged 120.00@140.00
Steam bone meal, 50-lb. bags,
(speci ally prepared) 90.00
60% steam bone meal, bagged 75.00

FERTILIZER MATERIALS

Feather tankage, ground
per unit of ammonia *5.75n
Hoof meal, per unit ammonia *6.75

DRY RENDERED TANKAGE

Low test, per unit prot. 1.85@1.90n
Medium test, per unit prot. 1.85n
High test, per unit prot. 1.80@1.85n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton 25.00
Cattle jaws, feet (non-gel.), ton 9.00@13.00
Trim bone, ton 12.00@17.00
Pigskins (gelatine), cwt. 7.50
Pigskins (rendering), piece 15@25

ANIMAL HAIR

Winter coll dried, per ton None quoted
Summer coll dried, per ton 125.00@30.00
Cattle switches, per piece 2@3½
Winter processed (Nov.-Mar.)
gray, lb. 12
Summer processed (April-Oct.)
gray, lb. 8

*Delv'd, t.c.a.f. Midwest, n—nominal, a—asked

TALLOWS and GREASES

Wednesday October 15, 1958

The market closed basically firm last week, but with actual trading spotty. Bleachable fancy tallow was on call at 7½c c.a.f. Chicago, and at 7¾c f.o.b. Chicago, with the asking price 8c. In the East, bleachable was bid at 8½@8¾c c.a.f., with 8¾c the asking price.

As the new week opened, a firm undertone was still apparent, although many eastern offices were closed in observance of Columbus Day. Bleachable fancy tallow was again on call at 7½c c.a.f. Chicago and at 7¾c, f.o.b. Chicago, with 8c c.a.f. asked. Yellow grease was firm at 6¾c@7½c c.a.f. Chicago, depending on production. Choice white grease, all hog, was nominal at 8%@8¾c delivered East. Some movement of special tallow was reported at 7¾c c.a.f. Chicago, and of yellow grease at 6¾c c.a.f. Chicago. Some edible tallow moved at 10¾c f.o.b. River. The Chicago basis was nomi-

nally quoted at 10¾c per lb.

On Tuesday, trading was slow, and eastern demand less aggressive. Best bids on bleachable fancy tallow were at 8¾c c.a.f. and choice white grease, all hog, was bid at 8½c delivered. Locally, bleachable fancy was bid at 7¾c c.a.f., with 8c asked. Special tallow was firm at 7¼@7¾c c.a.f. Chicago. Yellow grease was quiet, and nominally quoted at 6¾@7¾c c.a.f. Chicago. Sales of edible tallow were at 10¾c certain River points and at 10¾c Chicago basis. A tank of bleachable fancy tallow traded at 7¾c f.o.b. Chicago.

At midweek, the market was quiet early although some movement of edible tallow was reported at 10¾c f.o.b. River. Bleachable fancy tallow was bid at 7½c c.a.f. Chicago, with best bids East at 8¾c c.a.f. Special tallow was bid at 7¼@7¾c c.a.f. Chicago. No. 1 tallow was bid at 7c. Choice white grease, all hog, was bid at 7¾c c.a.f. Chicago, and at 8½c delivered East, with 8¾c asked. Yellow grease was bid at 7¾c c.a.f. Eastern price zone.

TALLOWS: Wednesday's quota-

Carlots



Barrel Lots

DRESSED BEEF

BONELESS MEATS AND CUTS OFFAL

SUPERIOR PACKING CO.
CHICAGO ST. PAUL



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Or, can you get more out of the effort?
Switch your ad to the PROVISIONER
and get ready to scrap the old sales
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THE C. SCHMIDT CO.

1712 John Street Cincinnati 14, Ohio

tions: edible tallow, 10½c f.o.b. River and 10½c Chicago basis; original fancy tallow, 8½c; bleachable fancy tallow, 7½c; prime tallow, 7½c; special tallow, 7½@7½c; No. 1 tallow 7c; and No. 2 tallow 6c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7½c; B-white grease, 7½@7½c; yellow grease, 6½@6½c; house grease, 6½c; and brown grease, 5½c. Choice white grease, all hog, was quoted at 8½@8½c c.a.f. East.

EASTERN BY-PRODUCTS

New York, Oct. 15, 1958

Dried blood was quoted today at \$6.25@\$6.50 per unit of ammonia. Low test wet rendered tankage was listed at \$7 per unit of ammonia and dry rendered tankage was priced at \$1.55@\$1.60 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, OCT. 10, 1958

	Open	High	Low	Close	Prev. close
Oct.	13.15b	13.20	13.18	13.12b	13.24b
Dec.	13.08	13.08	13.01	13.01	13.05
Jan.	13.05n	13.00n	13.05n
Mar.	13.13b	13.18	13.07	13.07b	13.10
May	13.20	13.20	13.08	13.08b	13.13
July	13.02b	12.98	12.98	12.98b	13.03b
Sept.	12.80n	12.90	12.80	12.75b	12.80b
Sales:	none				

MONDAY, OCT. 13, 1958

	Open	High	Low	Close	Prev. close
Oct.	13.00b	13.10	13.03	13.07	13.12b
Dec.	12.95	13.03	12.94	13.02	13.01
Jan.	12.90n	13.00n	13.00n
Mar.	13.01	13.10	12.97	13.08b	13.07b
May	13.01	13.12	13.01	13.12	13.08b
July	12.85b	13.02	13.02	12.98b	13.02
Sept.	12.55b	12.65	12.65	12.70b	12.75b
Sales:	202 lots.				

TUESDAY, OCT. 14, 1958

	Open	High	Low	Close	Prev. close
Oct.	13.00	13.10	13.01	13.03b	13.07
Dec.	13.02	13.08	12.96	12.96	13.02
Jan.	12.90n	13.00n	13.00n
Mar.	13.01	13.10	12.97	13.08b	13.07b
May	13.01	13.12	13.01	13.12	13.08b
July	12.85b	13.02	13.02	12.98b	13.02
Sept.	12.55b	12.65	12.65	12.60b	12.70b
Sales:	125 lots.				

WEDNESDAY, OCT. 15, 1958

	Open	High	Low	Close	Prev. close
Oct.	13.01b	13.02	12.96	13.01	
Dec.	12.97	12.97	12.86	12.92	
Jan.	12.95n	12.90n	
Mar.	12.99b	13.00	12.93	12.99	
May	13.01b	13.02	12.95	13.02	
July	12.91b	12.91	12.13	12.91	90
Sept.	12.65b	12.60b	12.78a
Sales:	291 lots.				

VEGETABLE OILS

Wednesday, Oct. 15, 1958

	Crude cottonseed oil, f.o.b.	
Valley	10%
Southeast	11
Texas	10% @ 10%
Corn oil in tanks, f.o.b. mills	12½n	
Soybean oil, f.o.b. Decatur	10½n	
Coconut oil, f.o.b. Pacific Coast	15n	
Peanut oil, f.o.b. mills	15½n	
Cottonseed foots:		
Midwest and West Coast	11% @ 1%	
East	11% @ 1%	

OLEOMARGARINE

Wednesday, Oct. 15, 1958

	White dom. vegetable (30-lb. cartons)	26
Yellow quarters (30-lb. cartons)	27
Milk churned pastry (750 lbs., 30's)	23½
Water churned pastry (750 lbs., 30's)	22½
Bakers drums, ton lots	19%

OLEO OILS

Wednesday, Oct. 15, 1958

	Prime oleo stearine (slack barrels)	12n
Extra oleo oil (drums)	17%
Prime oleo oil (drums)	17@17%

n—nominal, a—asked, b—bid, pd—paid.

HIDES AND SKINS

Packer hides gain, some reaching their highest levels in two years—Small packer and country hides slow to react to gains in other classes, although strong—Light trading in calfskins and kipskins on strong undertone—Good grade sheepskins in broad demand, with others slow.

CHICAGO

PACKER HIDES: A stronger undertone was noted in packer hides at the close of last week. On Thursday, about 10,000 light cows, some at premium River points, sold ½c higher at 18½c. Others sold at steady levels from various points. Also light steers sold at 16½@17c, up ¼c and branded cows firmed. Northerns sold ½c higher at 12½c, as did Southwesterns at 13½c. On Friday, about 13,000 heavy cows sold ½c higher at 13½@14c per lb.

Higher asking prices featured early trading this week. Light cows and light steers reached the highest level in more than two years. On Tuesday, light steers sold ½c higher at 17c, and mixed packs of lights and ex-lights brought 17c and 19½c, all River points. At midweek, about 24,000 heavy steers sold ½c higher at 12½@13c and butt-branded steers sold ½c higher at 10½c. Some Colorados sold at 9½c, also ½c higher. **SMALL PACKER AND COUNTRY HIDES:** Some improvement was noted in the small packer hide market, with most offerings held at stronger prices. Despite buyer resistance, some sales were reported at higher prices. Midwestern natives, 50/52-lb averages were listed at 13c nominal, and 60/62's at 11@11½c. Ohio, plump 52-lb. averages brought 14c, selected. Country 50/52-lb. locker-butchers were quoted stronger at 10@10½c, 48/50-lb. renderers at 8½@9c, and No. 3's moved slowly at 6½@6½c. Horsehides were steady, with trimmed Northerns quoted at 6.50@7.00, and untrimmed at 7.00@7.50.

CALFSKINS AND KIPSKINS: Trading was light, and offerings scant. Northern heavy calfskins were quoted at 52½c nominal. Last trading on Northern light calfskins was at 57½c. Country allweight calfskins met good demand at 26c, and allweight kipskins were firm at 20c f.o.b. shipping points. Small packer allweight calfskins were in light supply, being quoted at 40@45c, and allweight kipskins at 29@30c.

SHEEPSKINS: The shearing mar-

ket was little changed from last week. Good production stock moved well, but coarse kinds were draggy. No. 1 Midwestern-River were listed at 1.00@1.45, and No. 1 Southwesterns sold mostly at around 2.00. Midwestern No. 2's sold at 50@57½c, and No. 3's at 25@30c. Interior lambs were stronger, with sales at 1.75@1.85 for October production. Fall clips were steady at 1.75@2.25, as to quality, and dry pelts were nominal at .17@.18.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

Wednesday, Oct. 15, 1958 Cor. date 1957

Lgt. native steers	17n	15½@16
Hvy. nat. steers	12½@13	11½@12
Ex. lgt. nat. steers	19½n	20
Butt-brand. steers	10½	9½
Colorado steers	9½	9
Hvy. Texas steers	10n	9½
Light Texas steers	14n	12½
Ex. lgt. Texas steers	17½n	15½
Heavy native cows	13½@14n	12
Light nat. cows	15½@18½n	14½@17
Branded cows	12½@13½n	11@12
Native bulls	7½@8½n	7½@8½
Branded bulls	6½@7½n	6½@7½
Calfskins:		
Northerns, 10/15 lbs.	52½n	45
10 lbs./down	57½n	41½
Klips, Northern native,		
15/25 lbs.	40n	32

SMALL PACKER HIDES

STEERS AND COWS:

60 lbs. and over	11	11@12
50 lbs.	13n	12n

SMALL PACKER SKINS

Calfskins, all wts.	.40	@45n
Kipskins, all wts.	.29	@30n

27 @ 29n
23 @ 24n

SHEEPSKINS

Packer shearlings:

No. 1	1.00	@2.00
No. 2	50@	57½
Dry Pelts	17@	18n

27 @ 30n
8.00

Horsehides, untrrimmed	7.00	@7.50
Horsehides, trim.	6.50	@7.00

7.25@7.50n

N.Y. HIDE FUTURES

FRIDAY, OCT. 10, 1958

	Open	High	Low	Close
Oct.	12.10b	12.25b
Jan.	12.40b
Sales:	none			
Jan.	13.00b	13.05b
Apr.	13.10b	13.20b
July	13.25b	13.45b
Oct.	13.35b	13.55b
Sales:	none			

MONDAY, OCT. 13, 1958

No trading in hide futures in observance of Columbus Day.

TUESDAY, OCTOBER 14, 1958

Oct.	12.15b	12.20b
Jan.	12.30b

Sales: none.

Oct.	12.75b	13.25	13.17	13.05b
Jan.	13.17	13.25b
Apr.	13.25b	13.40	13.40	13.35b

27 @ 30n
8.00

July	13.40b	13.75	13.75	13.50b
Oct.	13.50b	13.75	13.75	13.50b

27 @ 30n
8.00

WEDNESDAY, OCT. 15, 1958

Oct.	12.95	13.14	12.95	13.00b
Jan.	13.20b

Sales: three lots.

Oct.	13.10b	13.10b
Jan.	13.50b	13.50	13.60	13.50

13.45@13.50

Apr.	13.50b	13.60	13.45	13.45
July	13.50b	13.75	13.75	13.45b

13.45@13.50

Oct.	13.50b	13.75	13.75	13.45b
Jan.	13.60b	13.80	13.85	13.70b

13.60@13.70

Apr.	13.60b	13.80	13.85	13.70
July	13.60b</td			

LIVESTOCK MARKETS...Weekly Review

ANCA Convention To Stress Marketing, Feeding Problems

The program of the 62nd annual convention of the American National Cattlemen's Association in Omaha, January 14-17, will emphasize livestock marketing and cattle feeding problems of the industry.

Radford S. Hall, executive secretary, said that speakers being selected will be national authorities on various phases of feeding and marketing, as well as of basic research problems of the industry.

A highlight of the program will be the first full-scale report of the association's fact-finding committee which has drawn upon the services of top economists and industry leaders for answers to many problems of cattle raising, feeding and marketing, and of beef processing and retailing. About 2,000 stockmen from 40 states are expected to attend the meeting.

Angus Group Marks 75 Years

The 75th anniversary of the American Angus Association will be observed by A-A breeders from all parts of North America at the annual meeting and banquet to be held in conjunction with the International Livestock Exposition at Chicago, December 2. Chicago was the setting on November 21, 1883, for the formal organization of the national association of Aberdeen-Angus breeders.

INTERIOR IOWA, SO. MINN.

Receipts of hogs and sheep at interior markets compared, as reported by the USDA:

	Hogs	Sheep
Sept. 1958	1,577,000	98,100
Aug. 1958	1,222,500	90,800
Sept. 1957	1,562,000	100,100

LIVESTOCK AT 59 MARKETS

A summary of receipts and disposition of livestock at 59 public markets during August 1958 and 1957, as reported by the U. S. Department of Agriculture:

CATTLE

	Salable receipts	Total receipts	Local slaughter
August 1958	1,317,559	1,512,269	760,156
July 1958	1,374,548	1,565,288	846,047
August 1957	1,558,383	1,848,088	1,012,221
Jan.-Aug. 1958	10,426,694	12,103,588	6,465,808
Jan.-Aug. 1957	11,391,216	13,448,530	7,898,330
5-yr. av. (Aug. 1953-57)	1,774,008	2,086,966	1,130,098

CAVES

	August 1958	July 1958	August 1957	Jan.-Aug. 1958	Jan.-Aug. 1957	5-yr. av. (Aug. 1953-57)
	201,368	193,559	205,984	196,457	180,861	196,457
	265,214	361,908	2,326,927	2,025,774	925,526	925,526
	2,655,727	1,480,974				
	352,328	474,664	259,174			

HOGS

	August 1958	July 1958	August 1957	Jan.-Aug. 1958	Jan.-Aug. 1957	5-yr. av. (Aug. 1953-57)
	1,040,418	1,607,600	2,295,285	1,539,557	1,296,112	1,486,356
	1,607,600	2,295,285	1,539,557	1,296,112	1,486,356	1,486,356
	1,656,246	2,326,927	1,655,389	1,212,232	13,475,377	13,475,377
	19,826,333	20,456,005	14,896,998	20,456,005	14,837,820	14,837,820
	2,655,727	1,480,974	2,297,155	1,590,576		
	1,668,043	816,452	1,825,310	605,606		

SHEEP & LAMBS

	August 1958	July 1958	August 1957	Jan.-Aug. 1958	Jan.-Aug. 1957	5-yr. av. (Aug. 1953-57)
	615,022	540,382	1,034,930	396,703	387,594	396,703
	863,689	863,689	863,689	863,689	500,866	500,866
	1,058,633	1,058,633	1,058,633	1,058,633	8,097,827	8,097,827
	7,352,021	7,352,021	8,097,827	8,097,827	4,313,753	4,313,753
	8,097,827	8,097,827	8,097,827	8,097,827	605,606	605,606

TRUCKED-IN RECEIPTS AT 59 MARKETS

Trucked-in receipts of livestock by classes during Aug. 1958 and 1957 at 59 public markets:

TOTAL TRUCKED-IN RECEIPTS

	Number of head	August 1958	August 1957
Cattle	1,381,918	1,620,280	
Calves	220,388	303,470	
Hogs	2,073,604	2,080,376	
Sheep and lambs	686,530	645,267	

Trucked-in receipts at 59 public markets constituted the following percentages of total Aug. receipts: Cattle 91.4; calves, 84.8; hogs, 90.3; and sheep, 61.5; Percentages in 1957 were 87.7, 83.8, 89.4 and 61.0.

NLSMC Set for June 25-27

The 1959 National Livestock Marketing Congress has been scheduled to convene June 25-27 at Cedar Rapids, Ia. Announcement was made by the National Association of Livestock Auction Markets following an initial meeting by the special planning committee. The annual convention of the national association will be held at the same time.

Canada Sets Pork Supports

The Canadian Agricultural Stabilization Board announced that the support price for Grade A dressed hog carcasses at Saskatoon, Calgary and Edmonton will be \$21.50 per cwt. The price was fixed to put western supports on a par with Toronto which is \$25. Canadian officials expect pork prices to dip near support levels this fall, when large marketings are expected from the producers.

Oppose Hog 'Buying Stations'

Members of the Nebraska Livestock Feeders Association attending the recent annual convention of the group in Grand Island, adopted resolutions in which they opposed vertical integration and the establishment of county concentration buying points for hogs.

ST. LOUIS HOGS IN SEPT.

Hog receipts, weights and range of prices at the St. Louis NSY were reported by H. L. Sparks & Co., as follows:

	September
Hogs received	1958 294,307 1957 240,146
Highest top price	\$21.75 \$21.75
Lowest top price	20.25 18.40
Average cost	20.57 19.43
Average weight, lbs.	216 210

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INDIANAPOLIS HOG MARKET

HESS-LINE CO.

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TELEPHONE MELROSE 7-5481

HESS-LINE CO.

**EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS
INDIANAPOLIS 21, IND.**

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, October 11, 1958, as reported to the NATIONAL PROVISIONER:

CHICAGO

Armour, 4,190 hogs, shippers, 18,862 hogs, and others, 18,877 hogs. Totals: 22,377 cattle, 303 calves, 41,928 hogs and 3,115 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour.. 2,039 314 3,072 289
Swift .. 2,455 369 4,496 1,782
Wilson .. 912 ... 4,688 ...
Butchers 3,031 ... 23 ...
Others .. 2,227 ... 3,206 483
Totals 11,564 683 15,485 2,564

OMAHA

Cattle & Calves Hogs Sheep
Armour .. 5,285 7,455 2,728
Cudahy .. 2,767 5,998 1,259
Wilson .. 3,089 5,412 1,075
Swift .. 4,100 6,753 1,523
Neb. Beef .. 1,404 ...
Am. Stores 1,353 ...
Cornhusker 1,283 ...
O'Neill .. 1,508 ...
R. & C. .. 1,345 ...
Gr. Omaha .. 856 ...
Rothschild .. 926 ...
Roth .. 956 ...
Kingan .. 1,343 ...
Omaha D.B. 435 ...
Omaha .. 614 ...
Union .. 1,473 ...
Eagle .. 244 ...
Hoffman .. 128 ...
Midwest .. 255 ...
Others .. 9,448 ...
Totals .. 28,593 35,061 6,585

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift .. 3,368 157 14,475 2,945
Armour .. 2,426 25 7,488 1,131
Seitz .. 1,221 ...
Others .. 4,204 ...
Totals* 10,219 182 24,001 4,076

*Do not include 246 cattle, 31 calves, 6,829 hogs and 2,103 sheep direct to packers.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour .. 2,729 ... 7,210 1,845
Swift .. 3,615 ... 4,263 284
S. C. Dr. ...
Beef .. 4,483 ...
S. C. Dr. ...
Pork .. 7,064 ...
Raskin .. 950 ...
Butchers 432 ...
Others .. 10,124 ...
Totals 22,333 ... 34,108 3,850

WICHITA

Cattle Calves Hogs Sheep
Cudahy .. 763 151 2,188 ...
Dunn .. 72 ...
Dold .. 11 ... 527 ...
Excel .. 492 ...
Armour 126 ...
Swift .. 3,439 ... 175 784
Others
Totals 4,777 151 2,890 1,640

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour .. 729 18 205 233
Wilson .. 1,261 130 1,270 256
Others .. 2,631 77 1,578 178
Totals* 4,511 225 3,063 667

*Do not include 1,415 cattle, 1 calf and 4,973 hogs direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Cudahy .. 54 ...
Wilson .. 878 ...
Ideal .. 689 ...
United .. 548 ...
Quality .. 369 ...
Gr. West .. 298 ...
State .. 27 ...
Harman .. 235 ...
Goldring .. 226 ...
Union .. 150 ...
Clough's .. 538 ...
Klubnikin .. 144 41 ...
State .. 92 ...
Acme .. 90 ...
Others .. 419 10 42 ...
Totals 4,408 51 911 ...

N. S. YARDS

	Cattle	Calves	Hogs	Sheep
Armour..	1,571	...	5,213	...
Hunter ..	541	...	6,014	...
Hell	2,556	...
Krey	6,811	...
Totals	2,112	...	20,594	...

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour ..	5,411	1,774	14,918	3,010
Bartusch ..	1,198	16
Rifkin ..	841	16
Superior ..	2,047
Swift ..	6,141	1,921	40,746	1,527
Others ..	3,851	4,970	8,584	6,313
Totals	19,489	8,681	64,248	10,850

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour ..	319	515	1,038	469
Swift ..	690	895	507	1,135
City Rosenthal ..	646	3
Rosenthal ..	239	32
Totals	1,914	1,445	1,545	1,604

TOTAL PACKER PURCHASES

Week ended	Prev. week	Same week
Oct. 11	week	1957
Cattle	232,297	184,181
Hogs	243,894	231,867
Sheep	34,851	58,655
Totals	491,982	436,704

CORN BELT DIRECT TRADING

Des Moines, Oct. 15—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

	Cattle	Calves	Hogs	Sheep
Barrows, gilts, U.S. No. 1-3:				
180/200 lbs.	\$16.25	@18.25		
200/220 lbs.	17.75	@18.50		
220/240 lbs.	17.50	@18.35		
240/270 lbs.	17.25	@18.25		
270/300 lbs.	17.00	@18.00		
Sows, U.S. 1-3:				
270/330 lbs.	17.00	@18.00		
330/400 lbs.	16.25	@17.50		
400/550 lbs.	14.75	@16.75		

Corn Belt hog receipts, as reported by the USDA:

This week	Last week	Last year
Oct. 9	65,000	45,000
Oct. 10	56,500	46,000
Oct. 11	31,500	30,500
Oct. 12	44,000	67,000
Oct. 13	63,000	93,000
Oct. 14	53,000	82,000
Oct. 15	53,000	84,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Oct. 15 were as follows:

CATTLE:	Cwt.
Steers, choice	\$26.00@28.00
Steers, good	25.00@26.00
Heifers, gd. & ch.	24.50@25.50
Cows, util. & com'l.	17.50@19.00
Cows, can. & cut.	14.00@16.50
Bulls, util. & com'l.	21.50@22.50
Bulls, cutter	18.50@21.50

VEALERS:	
Good & choice	28.00@32.00
Stand. & gd.	25.00@28.00
Calves, gd. & ch.	25.00@28.00

HOGS, U.S. No. 1-3:	
140/160 lbs.	18.00@19.00
160/180 lbs.	19.00@19.50
180/200 lbs.	19.50@20.00
200/220 lbs.	19.50@20.00
220/240 lbs.	19.50@19.75
240/270 lbs.	19.00@19.75
270/300 lbs.	18.75@19.50

SOWS, U.S. No. 1-3:	
180/200 lbs.	18.00@18.75
300/360 lbs.	17.75@18.25
360/450 lbs.	17.00@17.75

LAMBES:	
Good & choice	21.50@22.00
Utility & good	18.00@22.00

CATTLE:	Cwt.
Steers, ch. & pr.	\$25.50@27.00
Steers, gd.	24.00@26.00
Heifers, gd. & ch.	24.50@26.50
Cows, util. & com'l.	17.00@19.50
Cows, can. & cut.	14.50@17.00
Bulls, util. & com'l.	20.00@22.00

HOGS, U.S. No. 1-3:	
180/200 lbs.	18.25@19.00
200/220 lbs.	18.25@19.50
220/240 lbs.	18.35@19.00
240/270 lbs.	18.25@18.75

SOWS, U.S. No. 1-3:	
270/300 lbs.	17.50@17.75
330/400 lbs.	17.00@17.50
400/550 lbs.	16.50@17.00

LAMBES:	
Good & choice	21.00@22.00
Utility & good	none quoted

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Oct. 11, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	12,547	11,510	50,186	37,92
Baltimore, Philadelphia	8,151	978	28,305	3,88
Chi., Cleve., Detroit, Indpls.	20,080	6,838	11,629	14,64
Chicago Area ²	10,091	9,024	46,755	4,92
St. Paul-Wis. Areas ²	30,559	23,902	128,294	11,22
St. Louis Area ²	11,651	2,021	81,194	3,84
Sioux City-S.Dak. Area ²	19,702	1,700	75,385	18,26
Omaha Area ²	34,895	194	81,500	20,46
Kansas City	11,838	1,900	30,064	5,22
Iowa-S. Minn.-Wisconsin ²	31,481	11,635	303,007	29,57
Louisville, Evansville, Nashville, Memphis	10,115	5,960	47,582	
Georgia-Alabama Area ²	6,786	5,502	24,753	
St. Joseph, Wichita, Okla. City	16,524	2,348	45,815	
Ft. Worth, Dallas, San Antonio	9,456	6,302	18,980	
Denver, Ogden, Salt Lake City	16,313	399	12,523	
Los Angeles, San Fran. Areas ²	20,795	1,669	22,738	
Portland, Seattle, Spokane	6,043	248	14,667	
Grand totals	291,883	90,424	1,131,400	222,620
Totals same week 1957	315,284	125,078	1,138,731	234,165

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, Mn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. ⁸Includes Los Angeles, San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Oct. 4 compared with the same week in 1957 were reported to the Provisioner by the Canadian Department of Agriculture as follows:

GOOD STEERS	VEAL CALVES	HOGS*	LAMBS	
All Weights	Grade A	Dressed	Handy Good	
Stockyards	Weights	Chosen	Grade B ¹	
	1958	1957	1958	
Toronto	\$23.82	\$17.45	\$80.26	\$24.51
Montreal	22.00	16.90	29.00	28.35
Winnipeg	22.25	16.11	28.00	27.75
Calgary	21.70	16.30	23.25	16.85
Edmonton	21.25	15.75	23.60	17.40
Lethbridge	21.50	16.50	23.00	16.00
Pr. Albert	20.65	16.00	22.75	18.00
Moose Jaw	20.80	16.25	24.25	16.00
Saskatoon	21.00	15.50	26.00	17.00
Regina	21.10	16.50	25.25	17.00
Vancouver	21.65	16.00	25.15	17.90

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia, Dothan, Alabama, and Jacksonville, Florida, during the week ended October 10:

Cattle	Calves	Hogs
Week ended Oct. 10	1,593	836
Week previous (five days)	1,715	665
Corresponding week last year	3,333	1,087

LIVESTOCK PRICES AT ST. JOSEPH	LIVESTOCK PRICES AT SIOUX CITY
Livestock prices at St. Joseph on Wednesday, Oct. 15 were as follows:	Livestock prices at Sioux City on Wednesday, Oct. 15 were as follows:
CATTLE:	Cattle
Steers, ch. & pr.	\$25.50@27.00
Steers, gd.	24.75@25.75
Heifers, gd.	24.50@25.75
Heifers, choice	23.25@24.75
Cows, util. & com'l.	23.25@24.75
Cows, can. & cut.	14.00@16.50
Bulls, util. & com'l.	21.00@22.00
Bulls, cutter	19.00@21.00
HOGS, U.S. No. 1-3:	Cattle
180/200 lbs.	18.50@18.85
200/220 lbs.	18.60@19.00
220/240 lbs.	18.30@18.75
240/270 lbs.	18.50@18.85
Sows, U.S. No. 1-3:	Cattle
180/200 lbs.	18.25@19.00
200/220 lbs.	18.25@19.50
220/240 lbs.	18.35@19.00
240/270 lbs.	18.25@18.75
Sows, U.S. No. 1-3:	Cattle
180/200 lbs.	17.50@17.75
200/220 lbs.	17.60@17.85
220/240 lbs.	17.80@18.00
240/270 lbs.	17.60@17.85
LAMBS:	Cattle
Good & choice	21.00@22.00
Utility & good	none quoted

Cattle	Calves	Hogs
180/200 lbs.	17.50@17.75	18.00@18.25
200/220 lbs.	17.60@17.85	18.10@18.35
220/240 lbs.	17.80@18.00	18.30@18.50
240/270 lbs.	17.60@17.85	18.50@18.75
LAMBS:	Cattle	
Good & choice	22.25@22.50	
Good	21.25@21.50	

*Includes all (incl. direct), rev. wk. & stock.

**Includes all (incl. direct), rev. wk. & stock.

†Includes all (incl. direct), rev. wk. & stock.

‡Includes all (incl. direct), rev. wk. & stock.

§Includes all (incl. direct), rev. wk. & stock.

||Includes all (incl. direct), rev. wk. & stock.

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||||||Includes all (incl. direct), rev. wk. & stock.

|||||||Includes all (incl. direct), rev. wk. & stock.

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended October 11, 1958, compared:

CATTLE		Week ended	Cor. week	Oct. 11	Oct. 11, 1957
Chicago	22,377	21,666	25,798	Oct. 9..	2,729
Kan. City	12,247	10,608	14,738	Oct. 10..	759
Omaha*	24,858	24,742	3,377	Oct. 11..	100
N. S. Yards†	2,112	2,400	12,209	Oct. 13..	27,557
St. Joseph‡	10,984	9,854	10,771	Oct. 14..	6,500
Sioux City	12,968	13,153	12,705	Oct. 15..	15,000
Wichita‡	2,843	2,833	—	* Week so far	49,057
New York & Jer. City	12,271	13,266	—	Wk. ago. 46,924	425
Oklahoma City	6,162	4,785	7,325	Yr. ago. 39,536	31,986
Cincinnati	3,527	3,791	4,975	* Including 51 cattle	5,701
Denver	11,415	9,976	—	4,506 hogs	5,896
St. Paul‡	15,638	13,415	17,609	and 49 sheep direct to packers.	6,872
Milwaukee	—	4,949	5,168	Oct. 15..	100 10,000
Totals	... 126,263	136,114	140,750	Oct. 16..	1,190

HOGS		Week ended	Oct. 11, 1957
Chicago	23,076	21,522	24,867
Kan. City	15,485	15,347	16,813
Omaha*	46,045	41,756	11,473
N. S. Yards†	20,594	18,582	38,540
St. Joseph‡	28,792	20,063	27,661
Sioux City	33,136	29,782	13,574
Wichita‡	13,871	12,147	13,675
New York & Jer. City	50,186	51,561	57,193
Oklahoma City	8,035	7,401	12,513
Cincinnati	11,481	9,563	12,179
Denver	—	5,664	9,781
St. Paul‡	55,604	45,075	50,564
Milwaukee	—	5,834	5,601
Totals	... 300,365	284,207	294,434

SHEEP		Week ended	Oct. 15, 1958
Chicago	3,115	3,486	4,874
Kan. City	2,564	2,820	3,950
Omaha*	9,168	7,195	501
N. S. Yards†	—	—	3,960
St. Joseph‡	6,179	6,999	12,487
Sioux City	2,027	3,010	2,723
Wichita‡	—	856	984
New York & Jer. City	37,955	35,497	36,803
Oklahoma City	667	690	2,242
Cincinnati	2	460	422
Denver	—	26,004	31,241
St. Paul‡	4,537	4,668	8,618
Milwaukee	—	1,216	2,011
Totals	... 67,070	93,020	110,601

*Cattle and calves.
†Federal inspected slaughter, including directs.
‡Stockyards sales for local slaughter. Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended Oct. 4:

CATTLE		Week ended	Same week
Western Canada	19,532	Oct. 4	1937
Eastern Canada	20,516		20,965
Totals	40,048		41,212

HOGS		Week ended	Same week
Western Canada	52,475	35,785	35,785
Eastern Canada	70,140	54,908	54,908
Totals	122,615	90,693	90,693
All hog carcasses graded	132,231	99,378	99,378

SHEEP		Week ended	Same week
Western Canada	6,130	5,652	5,652
Eastern Canada	18,491	12,968	12,968
Totals	24,621	18,620	18,620

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended Oct. 11:

Cattle		Calves	Hogs	Sheep
Total (incl. directs)	110	23
Prev. wk.	3,160	147	18,545	5,943
Salahib	98	39
Total (incl. directs)	2,570	167	17,791	5,287

*Includes hogs at 31st Street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 9..	2,729	300	13,979	1,116
Oct. 10..	759	272	7,821	512
Oct. 11..	100	2,000	100	100
Oct. 13..	27,557	125	10,486	2,101
Oct. 14..	6,500	200	11,500	2,500
Oct. 15..	15,000	100	10,000	1,100

	* Week so far			
far	49,057	425	31,986	5,701
Wk. ago.	46,924	552	32,120	5,896
Yr. ago.	39,536	736	37,049	6,872

*Including 51 cattle, 5,406 hogs and 49 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Oct. 9..	4,372	—	3,849	331
Oct. 10..	2,018	85	3,227	311
Oct. 11..	—	—	—	—
Oct. 13..	59	—	—	—
Oct. 14..	7,000	50	4,000	800
Oct. 15..	7,000	—	3,000	400

Week so far

far 23,146 59 9,537 1,498

Wk. ago. 21,255 90 10,830 1,635

Yr. ago. 16,190 40 10,044 3,145

OCTOBER RECEIPTS

	Cattle	Calves	Hogs	Sheep
1958	—	—	—	—
1957	114,073	96,823	—	—
Oct. 15..	—	—	—	—
Packers' purch.	24,885	19,035	—	—
Shippers' purch.	17,609	14,622	—	—

Totals ... 42,494 33,657

OCTOBER SHIPMENTS

	Cattle	Calves	Hogs	Sheep
1958	—	—	—	—
1957	67,363	52,021	—	—
Oct. 15..	—	—	—	—
Packers' purch.	27,003	32,560	—	—
Shippers' purch.	4,256	5,719	—	—

Totals ... 10,526,000 15,850,000 5,599,000

Totals ... 11,213,000 16,534,000 6,191,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Oct. 9:

Cattle Calves Hogs Sheep

Week to date 323,000 435,000 198,000

Previous 301,000 393,000 150,000

Same wk. 337 330,000 451,000 212,000

Totals ... 10,526,000 15,850,000 5,599,000

Totals ... 11,213,000 16,534,000 6,191,000

CAVALLES (LBS. DOWN)

CALVES (500 LBS. Down)

Choice 24.00-27.00 26.50-29.00 24.00-26.00 20.00-22.00

Stand. & gd. 20.00-22.00 24.00-29.00 22.00-27.00 20.00-25.00

Utility 20.50-22.00 22.00-27.00 18.00-24.00 None qtd.

Cutter 15.50-19.00 20.00-21.50 17.50-19.00 18.50-20.00 20.00-22.00

VEALERS, ALL WEIGHTS:

Ch. & pr. 26.00-34.00 29.00-32.00 27.00-30.00 24.00-28.00 27.00-32.00

Stand. & gd. 20.00-26.00 27.00-32.00 24.00-29.00 22.00-27.00 22.00-27.00

Calves, gd. & ch. 21.00-22.00 23.00-24.25 21.50-22.50 21.75-22.50 22.00-23.00

Calves, gd. & gd. 20.00-21.25 21.50-23.00 21.00-21.75 20.75-21.75 22.00-22.75

CALVES (105 LBS. Down) (Shorn):

Choice 24.00-27.00 26.50-29.00 24.00-26.00 None qtd.

Stand. & gd. 17.00-25.00 22.00-27.00 18.00-24.00 None qtd.

Utility 15.50-19.00 20.00-22.00 17.50-19.00 18.50-20.00 20.00-22.00

HEWES:

Gd. & ch. 5.50-7.00 6.50-8.00 6.00-7.50 6.50-8.50 6.50-7.50

Good & choice 20.50-21.50 20.50-22.00 18.50-20.50 18.50-21.50 18.50-22.00

Utility & gd. 17.00-20.00 18.00-22.00 16.50-21.00 16.50-22.00 16.50-22.00

LAMBS:

Choice 20.00-22.50 22.00-25.00 21.50-22.50 21.75-22.50 22.00-23.00

Good & choice 20.50-21.50 22.50-25.50 21.50-22.50 21.75-22.50 22.00-23.00

Utility & gd. 19.50-21.00 20.50-22.75 20.50-21.75 20.75-21.75 21.00-22.00

LAMBS:

Choice 24.00-25.00 None qtd. None qtd. None qtd. 23.00 only

Choice 21.00-22.25 23.00-24.25 21.50-22.50 21.75-22.50 22.00-23.00

Good 20.00-21.25 21.50-23.00 21.00-21.75 20.75-21.75 22.00-22.75

Good 19.50-21.00 20.50-22.75 20.50-21.75 20.75-21.75 None qtd.

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POSITION WANTED

EXPERT SALAMI AND SAUSAGE MAKER
ALL-AROUND BUTCHER, EUROPEAN TRAINED
Refugee from Communist Hungary, age 40, married, wants opportunity to give competent, conscientious, loyal service to a U.S. sausage plant or packer. Have 7 years' European apprenticeship and training, 11 years' experience as expert salami, sausage maker and all-around butcher. My English sufficient and improving. Now employed in Canada, can get preferred immigrant permit if you will employ me. You will not regret it if you help me. Travel at own expense. References. W-403, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR: 22 years' experience in pork kill and cut, beef kill, pork and boning, curing, smoking, rendering, refrigeration, hides and maintenance. Can train personnel and control costs, quantity and quality. East, west coast or midsouth preferred. W-392, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER: With 10 years' experience and responsibility in the packing industry—time study, methods, costs, cost controls, yields, incentives, plant layout, etc., desires challenging staff or managerial engineering position. Resume upon request. W-393, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TREASURER & CONTROLLER

WIDE EXPERIENCE: In packinghouse finance, auditing and accounting including I.B.M. Seeks position in New England states or Florida. W-407, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

CANNED MEAT SALES

FOOD BROKER: Is interested in obtaining a line of canned hams and meat specialties to sell in New England. W-406, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

POSITION WANTED

COST and BUDGET SUPERVISOR

My experience includes general and cost accounting in manufacturing plants and in meat packing plants, and time study of meat packing operations. I can supervise and operate tabulating equipment. I can plan and set up tab procedures for cost and inventory control, sales analysis. Prefer midwest or central states location. W-405, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MAN: 20 years' experience in sales and production in wholesale and plant operation. Thorough knowledge of breaking, fabricating and boning. Chicago area preferred. W-404, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SAUSAGE FOREMAN

WORKING ASSISTANT: To superintendent. Must be familiar with all sausage making, smoking and S.P. operations.

SLOTKOWSKI SAUSAGE CO.

2021 W. 18th St., Chicago 8, Ill.

SEWING ROOM SUPERVISOR: To take charge of plant producing sewed hog bungs, other sewed casings. Give full particulars. W-410, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Wanted for New York City. Experienced lamb and veal salesman wanted. Also want experienced pork and provision salesman. W-411, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

WANTED: Casing foreman, capable of training selectors and taking full charge of selecting sheep and hog casings. W-413, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

1958

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HELP WANTED

SALES MANAGEMENT

And still greater opportunity to achieve a high place in management is open with a progressive southern packer with excellent record for profitable, growing operation. Modern plant is qualified for federal inspection, but now serves thriving industrial and agricultural intrastate territory with full line of products. A younger man with experience in packinghouse sales management, some knowledge of operations, vision and leadership ability is desired and will be encouraged to advance in the organization. W-388, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES REPRESENTATIVE

COMPLETE LINE OF

Seasonings - Spices - Cures - Binders - Phosphates and Specialties
Experience in meat and other food processing field essential. Several choice territories open. Contact at AMI Convention, Room 807-808 Palmer House, or write or phone

ARCHIBALD & KENDALL, Inc.

487 Washington St. New York 13, N.Y.

Phone: WOrth 2-7715

WANTED: Experienced beef man for Iowa plant. Thoroughly familiar with government grading and shipping to eastern accounts and chain stores. W-389, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

MODERN BUILDING & EQUIPMENT: 50 x 60, meat plant, catering to restaurants, institutions and markets, with portion control and wholesale cuts. Also retail and home freezer business. Tracked cooler 27 x 38. Freezer 14 x 14, workroom, 3 stall garage, office, plus 30,000 sq. ft. of land for expansion and parking. Want to sell because TIRED OF MAKING MONEY! Located in North central Illinois. FS-382, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MODERN HIDE WAREHOUSE

FOR SALE: Building only 3 years old, 80 x 250. Land 317 x 245 in center of packing house area. Faved 5 car railroad spur.

MIKE McCONAHAY

3627 South Soto St., Los Angeles 23, Calif.
Phone Angelus 8-3221

WHOLESALE: Meat processing plant in Kenosha, Wisconsin area. Restaurant, institutional, home freezer business. Two story brick building. Equipped. Track siding. Approximately 28,000 cu. ft. of freezer and approximately 10,800 cu. ft. of cooler. Write to Box FS-415, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKING PLANT: Small fully equipped plant with state inspection. Built on 28 acres of land with feed pens, out-buildings and a 5 room modern bunkhouse. Located in south central Colorado. There are no labor problems and plenty of water is available. FS-416, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Lease on operating beef kill and boning plant. 100 head weekly capacity. With or without present lessee's equipment. \$5,000.00 down buys lessee's equipment. Halstead Packing Company, 121 Tree Road, Sarasota, Florida.

FOR SALE OR LEASE: Option to buy, beef and pork plant with necessary machinery and refrigeration. Sales and feed lots nearby. Includes brick 3-family living quarters and 12 acres of ground. P.O. Box 87, Dodge City, Kansas.

PLANT IN EAST TENNESSEE: Fully equipped. Capacity 400 to 500 cattle or 1500 hogs weekly. Killing floor capable of handling more and plenty of room for expansion. Sausage room fully equipped. Plenty of livestock and labor available. Priced at fraction of cost for quick sale. FS-396, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SLAUGHTERING and PROCESSING PLANT: Located 30 miles from Milwaukee, Wisconsin, in active industrial area. Wholesale, retail and mail order. Well known throughout central Wisconsin for high quality products. Owner retiring and will partially finance qualified buyer. FS-398, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: Sausage, meat packing and canning equipment. Realize profits on your used equipment by letting us buy or list it for you.
H. D. LAUGHLIN & SON
3701 N. Grove St. Fort Worth, Texas
Phone Market 4-7231

EQUIPMENT FOR SALE

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PITTOCK & ASSOCIATES, Glen Riddle, Penna.

BOOK KEEPING AND SALES ANALYZER: National Serial #4761802 electric, new—never used. Original cost \$7800. Approximately 5 years old. Priced at \$2500. BARLIANT & CO., 1631 S. Michigan Ave., Chicago 16, Ill.

USED CODE BOILERS

Firebox, watertube, package, hot, steam generators, Scotch heating 15 to 750 HP. Apply to Box FS-414, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TWO 6 cage stainless steel gas-fired smoke houses, complete, very reasonable. FALLS CITY WHOLESALE MEAT CO., Falls City, Nebraska.

FOR SALE: 7½' Lindsay truck body. Insulated and refrigerated. Three coldplates. All steel clad. In good condition. \$350. Smith Bros. Fisheries, 100 North Franklin Street, Port Washington, Wisconsin.

FOR SALE: Factory made 1955 tandem trailer. In perfect condition. Sacrifice price—\$1,500.00. Smithfield Hog Market Inc., P.O. Box 248, Phone 3131, Smithfield, North Carolina.

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FRED W. DEPPNER, CONSULTANT

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Current General Offerings

Sausage & Bacon

1274—SLICER: Anco #827 Hydramatic, shingling & packing conveyor unit, 4-stations, 3—Exact Weight Scales	\$4,850.00
1477—BACON SKINNER: Townsend #35, excellent condition	\$1,000.00
1281—GRINDER: Buffalo #468G, w/direct connected 25 HP. motor & starter	\$875.00
1437—GRINDER: Enterprise mdl. 52HM5, stainless hopper	\$350.00
1285—STUFFER: Buffalo, 300 lb. cap.	\$750.00
1172—JOURNED COOKER: mdl. TSC, ser. #514, 57" x 53" x 8' 10" high, 1 HP. motor	\$975.00
1081—PATTYMAKERS: Hollymatic, model #52, 1/4" x 4" round	ea. \$350.00
1021—HAM SHANK CHOKERS: (2) Miller Bros. mdl. B-1, stainless steel, New	ea. \$95.00
1532—TYERS: Little Giant, 1/4 HP mtr.	ea. \$95.00
1445—GENERAL PURPOSE MEAT TRUCKS: (10) similar Globe #7180, 61" x 32" x 20" deep, w/iron wheels	ea. \$40.00
1446—UTILITY TRUCKS: (230) Globe, 60" x 32" x 20" D., trailer type, 17" load wheels	ea. \$35.00
1459—TROLLEY HOOKS: (7250) stainless steel, 7" L. x 3/4" dia., 2" eye, like new	ea. \$.45
1249—HAM MOLDS: (970) Globe Hoy, stainless steel, with covers & springs:	
476—#114—12" x 6 1/4" x 5 1/2"	ea. \$12.75
496—#112—11" x 6" x 5 1/2"	ea. \$12.75
9712—WIRE MOLDS: (175) stainless steel, 24" x 3 3/4" x 3 3/4"	ea. \$3.25

Rendering & Lard

1453—HYDRAULIC PRESS: Anco 300 ton, latest style, with Electric Pump	\$4,250.00
1529—PRESS: Anco Hiller expeller type, w/many extra new parts	\$1,500.00
9847—LARD VOTATOR: Girdler Jr. model, first class condition	\$2,450.00
1530—COOKER: Dupps, 5' x 9', 25 HP. jacketed head Gearhead motor	\$2,950.00
1215—COOKER: Dupps, jacketed head, 4' x 7', 25 HP. motor	\$1,500.00
1439—COOKER: 4' x 7', w/mtr. & drive	\$1,250.00
1528—HOG: Diamond #38, 60 HP. mtr.	\$2,250.00
1277—HOG: Diamond #35, 15 1/2" x 16 1/2" opening, extra set of knives	\$950.00
1533—HAMMERMILL ASSEMBLY: Stedman, 25 HP., w/newly purchased cyclone 10 HP. Blower Fan, complete	\$1,000.00
1534—BLOW TANK: 6000 lbs. capacity	\$600.00
1531—WASHER CYLINDER: 8' long x 36" dia. plus 2 1/2' up to the snout, with motor	\$500.00

Miscellaneous

1434—DROP FINGER CONVEYOR: Anco (approx 260'), 12—sprockets, including drive	\$1,250.00
1433—CATTLE HEAD DEHORNER: Globe #11023, pneumatic, w/extr. new cylinder	\$850.00
1438—STITCHERS: (2) Bostitch mdl. 34-B ea.	\$175.00
1307—REFRIGERATED DELIVERY TRUCK: Chevrolet 1950, 1/2 ton, mtd. 4100, 3" insulated body, low mileage, excellent tires	\$550.00
1308—PANEL TRUCK: 1952 International 3/4 ton, R-120 series	\$450.00

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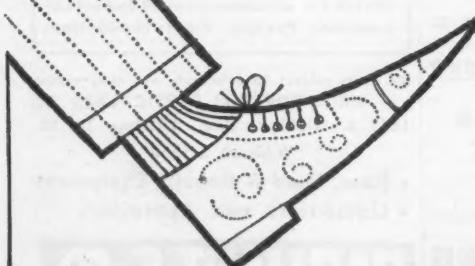
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...4
Cover
...12
ad
, 21-22
Cover
...6
...44
...7
...9
...3
...41
...41
...31
...20
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